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GUIDELINES FOR SUCCESSFUL CAKE BAKING

A. Read through entire recipe.

B. Assemble all utensils and baking pans.

1. Preparation of Cake Pans:

- (a) Do not use warped or bent baking pans. Use only lightweight sheet pans (weighing about 4 lb) designed for baking. Shiny metal pans are best for baking cakes.
- (b) Prepare pans for baking. If cakes are to be served directly from pans, grease pans with shortening and dust with flour or spread with Pan Coating (See Note). If cakes are to be removed from pans and served as layer cakes, grease and line pans with paper to ensure easy removal.

C. Check to make sure oven racks are level and in proper position for baking. Set oven thermostat to temperature specified in recipe.

D. Assemble all ingredients. Use exact ingredients specified in recipe.

1. Preparation and Mixing of Ingredients:

- (a) The temperature of ingredients is very important in cake preparation. Shortening should be workable, neither too cold nor warm enough to liquefy. In general, all ingredients should be at room temperature unless recipe specifies otherwise. Water should be cool, and eggs should be removed from refrigeration 30 minutes before using. Eggs are easier to separate when cold but beat to greater volume when at room temperature.
- (b) Weigh or measure all ingredients accurately. Follow the mixing procedure stated on the recipe card. DO NOT overbeat or underbeat. The correct length of time for beating at each stage indicated on the recipe card should be followed very closely.
- (c) Whenever instructions are to add dry and liquid ingredients alternately, begin and end with dry ingredients.

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2. Panning Batter:

- (a) Pour the amount of batter specified in the recipe into prepared baking pans. (See Recipe No. G-G-4.)
- (b) Spread batter evenly using a spatula.
- (c) Batter-filled baking pans should be placed immediately into a preheated oven.

3. Baking:

- (a) Space baking pans evenly in oven to allow heat to circulate around each pan. Pans **SHOULD NOT** touch each other or sides of oven.
- (b) To test for doneness, touch top of cake near the center. If indentation remains, the cake is not done and should be baked 3 to 5 minutes longer and tested again, or insert a toothpick near center. If clean when removed, cake is done.
- (c) When cakes are done, they should be lightly browned and beginning to shrink from sides of pans.

4. Cooling and Removing from Pans:

- (a) Remove baking pans from oven; place on racks away from drafts to cool.
- (b) Cool cake in pans 5 to 10 minutes before removing from pans. Remove any paper liners immediately. Turn cakes right side up to cool.
- (c) Sheet cakes may be cooled in pans and frosted, or turned out onto inverted baking pans to cool before frosting.
- (d) Allow cakes to cool thoroughly before frosting. (See Recipe No. G-G-6.)

NOTE: Use 2 lb (4 $\frac{1}{2}$ cups) shortening and 1 lb (1 qt) general purpose flour, sifted. Cream shortening and flour at medium speed in mixer bowl until smooth. (In cold weather, add 2 tbsp salad oil to the flour-shortening mixture to aid in spreading.)

G-G. DESSERTS (CAKES AND FROSTINGS) No. 2

BATTER CAKES

CHARACTERISTICS OF GOOD QUALITY

COLOR	Uniform color, light golden brown crust for white or yellow cake. Crusts of dark cakes may be slightly darker than inside.
SHAPE AND SIZE ..	Cakes should be slightly rounded on top with even height at sides. Cakes should come to slightly above top of layer or sheet pans.
CRUST	Thin tender crust with slight sheen. Flat bubbles may appear on surface and be slightly darker.
TEXTURE	Breaks easily but does not crumble. Moist but not gummy. Light, velvety, fine to medium walled cells.
FLAVOR	Determined by type of cake. Sweet, no off-flavor.

CAUSES FOR POOR QUALITY

OUTSIDE APPEARANCE

Peaks	Oven too hot. Not enough liquid. Batter overmixed. Pans too close together or too close to sides of oven. Too much flour.
Sag in center ..	Underbaked. Oven too cool. Too much batter in pan. Too much sugar, shortening, or leavening. Not enough eggs or flour.

COLOR

Too Dark	Oven too hot. Too much sugar or milk solids.
Too Light	Not enough batter in pan. Overmixed or undermixed. Underbaked.

CRUST

Too Thick.....	Oven too hot. Overbaked. Pan too deep. Batter overmixed.
Cracked.....	Too much flour. Oven too hot. Overmixed.
Sticky.....	Underbaked. High humidity. Cake placed in pastry cabinet, refrigerator, or freezer while still warm.
Tough.....	Overmixed. Oven too cool. Too much flour. Not enough shortening or sugar.
Hard.....	Overbaked. Pan too deep.

REVISION

(OVER)

INSIDE APPEARANCE

Coarse Grain	Overmixed or undermixed. Oven too cool. Too much leavening.
Tunnels	Undermixed or overmixed. Oven too hot.

TEXTURE

Too Dry	Overbaked. Not enough liquid or shortening. Too much flour or leavening. Omission of eggs.
Crumbly	Not enough shortening. Too much shortening. Too much leavening. Oven too cool. Undermixed or overmixed. Not enough eggs.
Tough	Overmixed. Too much or wrong type of flour. Not enough shortening or sugar. Oven too hot or too cool.
Too Tender	Batter undermixed.
Too Heavy	Too much shortening. Underbaked.

EXCESSIVE SHRINKAGE ..	Overmixed. Too much grease in pan. Overbaked. Not enough batter in pan.
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OFF FLAVOR	Ingredients not measured accurately. Rancid pan grease. Dirty pan.
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HOLLOW SPOT ON BOTTOM	Not enough liquid. Too much flour. Excess bottom heat in oven. Pan not properly prepared.
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UNEVENLY BAKED	Undermixed or overmixed. Uneven or dented pan. Not panned properly. Hot or cold spots in oven. Low fan not used in convection ovens.
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FALLS DURING BAKING...	Overmixed. Jarred during baking. Oven too cool.
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LACKS VOLUME	Not enough leavening. Undermixed or overmixed. Not enough batter in pan. Oven too hot or too cool.
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CAKE STICKS TO PAN...	Pan not properly prepared. Oven too cool. Cake left in pan too long. Too much liquid. Too much sugar.
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GUIDELINES FOR USING CAKE MIXES

1. Read and follow instructions on container.
2. Before starting to mix cake:
 - (a) Assemble utensils and prepare baking pans.
 - (b) Check to make sure oven racks are level and in proper position for baking. Set oven thermostat to temperature specified on container.
 - (c) If making a variation of the basic mix, weigh or measure the ingredients to be added to the basic mix.
3. Follow the instructions on the container for mixing the cake. DO NOT UNDERMIX. If using a beater, time the beating precisely and use the speeds indicated. If beating by hand, use a vigorous beating stroke.
4. Follow instructions on the container for baking time. Test for doneness according to Guidelines for Successful Cake Baking, Recipe No. G-G-1.
5. Cool and then frost according to Guidelines for Frosting Cakes, Recipe No. G-G-6.
6. If making a variation of a cake mix:
 - (a) Drain fruit very well before adding to the cake mix.
 - (b) Chop fruits and nuts finely.
 - (c) If fruit juice is to be substituted for part of the liquid, add the fruit juice as part of the last addition of the liquid.

GUIDELINES FOR SCALING CAKE BATTER

The size baking pan used in developing and standardizing cake recipes is included in the upper left corner of each recipe card. Other pan sizes may be used.

When using:

- | | |
|---|---|
| 9-inch Layer Pan | Pour 18 to 20 oz batter into each greased and floured layer pan. Bake 20 to 25 minutes.
For 100 portions: Use 12 layer pans (6-2-layer cakes); cut 16 portions per cake. |
| 16-inch Square Sheet Pan | Pour 4 to 6 lb batter into each greased and floured pan. Bake as directed on recipe card.
For 100 portions: Use 3 pans; cut each cake 6 by 6. |
| 16 by 19-inch Baking Pan
(field range) | Pour 4 to 6 lb batter into each greased and floured pan. Bake as directed on recipe card.
For 100 portions: Use 3 pans; cut each cake 6 by 6. |
| Loaf Pans (16 by 4 ¹ / ₂ by 4 ¹ / ₈) | Pour about 2 qt batter into each greased and floured pan. Bake 20 to 25 minutes.
For 100 portions: Use 4 pans; cut 25 slices per pan. |
- Cupcakes:** Fill each greased and floured or paper lined cup half full with batter. Bake 20 to 25 minutes. A 100-portion cake recipe will yield 13 dozen cupcakes.

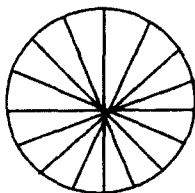
REVISION

GUIDELINES FOR CUTTING CAKES

There is a satisfactory method of cutting each kind of cake. The factors to keep in mind are the size and number of servings and the cutting utensil to be used. The size and number of servings depend upon the size and number of layers in the cake. A knife with a sharp straight-edged, thin blade is most suitable for cutting batter cakes. To make a clean cut, and to keep the knife blade free from frosting and cake crumbs, dip the blade into warm water before cutting each portion.

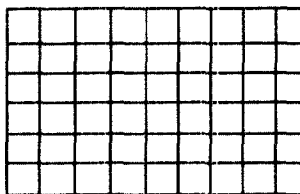
The following diagrams illustrate methods of cutting cakes of various sizes and shapes. The average number of servings per cake are given.

Round Pan



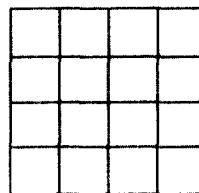
9" - 2 layer cake
Yield: 16 servings

Sheet Pan



18" x 26"
Yield: 54 servings

Square Pan



9" x 9"
Yield: 16 servings



16" x 4"
Yield: 25 servings

GUIDELINES FOR PREPARING FROSTINGS AND FROSTING CAKES

FROSTINGS

1. Frostings should not be so strongly flavored that they detract from the flavor of the cake. Frostings should complement the flavor of the cake.
2. If a colored frosting is desired, mix the food coloring with a small amount of the frosting and then add the colored frosting to the larger amount until the desired color is obtained. Harsh strong colors should never be used except in small amounts for some specific decoration.
3. A butter cream frosting which is too thick can be thinned with a little water or milk before it is used. Care must be taken to add the liquid in very small amounts. Butter cream frosting which is too thin can be thickened by the addition of more powdered sugar. The additional powdered sugar should be mixed into the frosting until the desired consistency is reached.

FROSTING CAKES

1. Remove loose crumbs and, if necessary, trim the cake. Use a sharp knife to remove any hard or jagged edges
2. Form layer cakes using two 9-inch layers, or a sheet cake cut in half to form 2 layers, or two sheet cakes put together.
3. When frosting a layer cake, invert the bottom layer with the top side down. Place the thicker layer on the bottom. Use a spatula to spread a thin layer of frosting or filling evenly over bottom layer. (Top layer will slip if too much frosting or filling is used). Cover the top layer, top side up. Starting from the center and working outward, spread frosting on the top of the cake; then frost the sides.



4. When frosting cupcakes, spread the specified amount of frosting on the top of the cupcake. **DO NOT** frost the side.

REVISION

HIGH ALTITUDE BAKING

Since atmospheric pressure decreases as altitude increases, the requirement for baking soda also decreases. Bakery mixes are formulated for use at sea level air pressure. A reduction in the soda content of mixes at higher altitudes is easily accomplished with mixes containing a separate soda packet. If the soda packet is not labeled with instructions for the amount of soda to be used at different altitudes, use the following as a guide:

2000 feet—use 80% ($\frac{4}{5}$ of package)

4000 feet—use 66% ($\frac{2}{3}$ of package)

6000 feet—use 50% ($\frac{1}{2}$ of package)

8000 feet—use 33% ($\frac{1}{3}$ of package)

When preparing cakes, hot breads, and drop cookies from basic ingredients at high altitudes, quantities of leavening agents may be adjusted as specified in the table on the back of this card.

Cakes have a tendency to stick to pans at higher altitudes; therefore the pans should be greased and dusted more heavily than those used at sea level.

Oven temperatures should be increased 25°F. at elevations of 3500 feet or more. The baking time is generally the same as at sea level; however, care should be taken to avoid overbaking since evaporation rate increases at higher altitudes.

Baking powder or baking soda in recipes for cakes, hot breads, and drop cookies prepared at higher altitudes should be decreased as shown on back of this card.

G-G. DESSERTS (CAKES AND FROSTINGS) No. 7

Amounts to be Used at Higher Altitudes

Amount Basic Recipe	Amounts to be Used at Higher Altitudes			
	2000 feet	4000 feet	6000 feet	8000 feet
1 tbsp	2 $\frac{1}{2}$ tsp	2 tsp	1 $\frac{2}{3}$ tsp	1 tsp
1 $\frac{2}{3}$ tbsp	1 $\frac{2}{3}$ tbsp	1 $\frac{1}{3}$ tbsp	1 tbsp	2 tsp
2 tbsp	1 $\frac{2}{3}$ tbsp	1 $\frac{1}{3}$ tbsp	3 $\frac{1}{3}$ tsp	2 $\frac{1}{2}$ tsp
2 $\frac{1}{3}$ tbsp	2 tbsp	1 $\frac{2}{3}$ tbsp	1 $\frac{1}{3}$ tbsp	2 $\frac{2}{3}$ tsp
3 $\frac{2}{3}$ tbsp	3 tbsp	2 $\frac{2}{3}$ tbsp	2 tbsp	1 $\frac{1}{3}$ tbsp
1 $\frac{1}{4}$ cup	3 $\frac{1}{3}$ tbsp	2 $\frac{2}{3}$ tbsp	2 $\frac{1}{3}$ tbsp	1 $\frac{2}{3}$ tbsp
4 $\frac{2}{3}$ tbsp	3 $\frac{2}{3}$ tbsp	3 tbsp	2 $\frac{2}{3}$ tbsp	1 $\frac{2}{3}$ tbsp
5 $\frac{2}{3}$ tbsp	4 $\frac{2}{3}$ tbsp	3 $\frac{2}{3}$ tbsp	3 tbsp	2 $\frac{1}{3}$ tbsp
6 $\frac{2}{3}$ tbsp	5 $\frac{2}{3}$ tbsp	4 $\frac{2}{3}$ tbsp	3 $\frac{2}{3}$ tbsp	2 $\frac{2}{3}$ tbsp
1 $\frac{1}{2}$ cup	6 $\frac{2}{3}$ tbsp	5 $\frac{2}{3}$ tbsp	4 $\frac{1}{3}$ tbsp	3 $\frac{1}{3}$ tbsp
8 $\frac{2}{3}$ tbsp	7 $\frac{1}{3}$ tbsp	6 tbsp	4 $\frac{2}{3}$ tbsp	3 $\frac{1}{3}$ tbsp
9 tbsp	7 $\frac{2}{3}$ tbsp	6 $\frac{1}{3}$ tbsp	5 tbsp	3 $\frac{2}{3}$ tbsp
11 tbsp	9 $\frac{1}{3}$ tbsp	7 $\frac{2}{3}$ tbsp	6 tbsp	4 $\frac{1}{3}$ tbsp
3 $\frac{3}{4}$ cup	5 $\frac{8}{8}$ cup	1 $\frac{1}{3}$ cup	6 $\frac{2}{3}$ tbsp	5 tbsp
1 cup	7 $\frac{8}{8}$ cup	1 $\frac{1}{3}$ cup	8 $\frac{2}{3}$ tbsp	6 $\frac{1}{3}$ tbsp
1 $\frac{1}{2}$ cups	1 $\frac{1}{4}$ cups	1 cup	13 $\frac{1}{3}$ tbsp	5 $\frac{8}{8}$ cup

ANGEL FOOD CAKE

(Cake Mix)

YIELD: 100 Portions (8 Pans)				EACH PORTION: 1 Slice
PAN SIZE: 16 by 4½ by 4⅛-inch Loaf-Type Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Angel Food Cake Mix	8 lb.	<ol style="list-style-type: none"> 1. Prepare mix according to instructions on container. 2. Pour about 1 lb 8 oz batter evenly into each ungreased pan. DO NOT fill more than 2/3 full. 3. Bake 35 to 40 minutes or until crust is golden brown. Invert pans; cool at least 1 hour. 4. Frost if desired. Cut 13 slices per loaf.

NOTE: In Step 3, if convection oven is used, bake at 300°F., 30 to 35 minutes or until golden brown on low fan, open vent.

APPLESAUCE CAKE

YIELD: 100 Portions (2 Pans)

EACH PORTION: 1 Piece

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 375°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
22.68	Flour, wheat, general purpose, sifted	3 lb 4 oz	3 ¹ / ₄ qt.	1. Sift together flour, baking powder, baking soda, cinnamon, cloves, salt and sugar into mixer bowl.
.65	Baking powder.	1 ¹ / ₂ oz	3 ² / ₃ tbsp.	
.33	Baking soda.	3/4 oz. . .	1 ² / ₃ tbsp.	
.22	Cinnamon, ground. .	1/2 oz. . .	2 tbsp.	
.11	Cloves, ground. . . .	1/4 oz. . .	1 tbsp.	
.11	Salt.	1/4 oz. . .	1 tsp.	
19.19	Sugar, granulated. .	2 lb 12 oz	1 ¹ / ₂ qt.	2. Add raisins, applesauce, and shortening to dry ingredients. Beat at low speed 1 minute, then at medium speed 2 minutes. Scrape down bowl.
10.47	Raisins.	1 lb 8 oz	4 ¹ / ₂ cups	
23.56	Applesauce, canned	3 lb 6 oz	1 ¹ / ₂ qt (1/2-No. 10 cn)	
10.47	Shortening.	1 lb 8 oz	3 ¹ / ₃ cups	3. Add eggs slowly to mixture while beating at low speed about 1 minute. Scrape down bowl. Beat at medium speed 3 minutes.
12.21	Eggs, whole.	1 lb 12 oz	3 ¹ / ₄ cups (18 eggs)	
100.00		14 lb 5 ¹ / ₄ oz			

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
					<p>4. Pour $3\frac{3}{4}$ qt (about 7 lb) batter into each greased and floured pan.</p> <p>5. Bake 35 to 40 minutes or until done.</p> <p>6. Cool; frost if desired. Cut 6 by 9.</p>

- NOTE:
1. In Step 2, instant applesauce may be used. Mix 11 oz ($1\frac{1}{2}$ -No. 21 $\frac{1}{2}$ cn) canned instant applesauce with $1\frac{1}{2}$ qt cold water; let stand 10 minutes before using.
 2. Other pan sizes may be used. See Recipe No. G-G-4.
 3. In Step 5, if convection oven is used, bake at 325°F. 20 to 25 minutes or until done on high fan, open vent.

CHOCOLATE MACAROON CAKE

(Cake Mixes)

YIELD: 100 Portions (5 Pans)				EACH PORTION: 1 Slice
PAN SIZE: 16 by 4 $\frac{1}{2}$ by 4 $\frac{1}{8}$ -inch Loaf-Type Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cake Mix, Devil's Food	8 lb 12 oz	5 $\frac{1}{4}$ qt (1 $\frac{3}{4}$ No. 10 cn)	1. Place Devil's Food Cake Mix, salad oil, water, eggs, and dessert powder in mixer bowl. Blend at low speed until moistened, about 2 minutes. Scrape down bowl. 2. Beat at medium speed 5 to 8 minutes. 3. Pour 3 lb 7 oz (1 $\frac{1}{2}$ qt) batter into each greased and floured pan. Set aside for use in Step 6.
Salad oil.	1 lb.	2 cups.	
Water.	2 $\frac{1}{2}$ qt.	
Eggs, whole.	1 lb 4 oz	2 $\frac{1}{4}$ cups (12 eggs)	
Dessert Powder, pudding, instant, chocolate	1 lb 8 oz	3 $\frac{1}{2}$ cups (1 $\frac{1}{3}$ -No. 10 cn)	
Cake Mix, White	2 lb 8 oz	2 $\frac{1}{2}$ qt (1 $\frac{1}{2}$ -No. 10 cn)	4. Place White Cake Mix, coconut, and water in mixer bowl. Blend at low speed until moistened. Scrape down bowl. 5. Beat at low speed 1 minute. DO NOT OVERMIX.
Coconut, prepared, sweetened, flaked	9 oz.	3 cups.	
Water.	2 cups.	

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INGREDIENTS	WEIGHTS	MEASURES		METHOD
				<p>6. Spoon 12 oz (about 1½ cups) white cake mixture over center of devil's food cake batter in each pan; avoid touching sides of pans.</p> <p>7. Bake 1 hour and 15 minutes or until done.</p>
Vanilla Glaze (optional)	1 lb 14 oz	2¾ cups	<p>8. Remove from oven; cool 15 to 20 minutes; remove from pans.</p> <p>9. Prepare 1 recipe Vanilla Glaze (Recipe No. D-46); drizzle 1 cup glaze over each cake.</p> <p>10. Cut 20 slices (about ¾-inch thick) per loaf.</p>

NOTE: If convection oven is used, follow Steps 1 and 2. In Step 3, pour about 1 lb 2 oz (2 cups) batter into each greased and floured pan. Follow Steps 4 through 6. Pour about 2 lb 5 oz (1 qt) batter over macaroon mixture covering it completely. In Step 7, bake at 325°F. 1 hour 15 minutes or until done on low fan, closed vent. Follow Steps 8 through 10.

CHOCOLATE CHIP FUDGE FROSTING**YIELD: 2½ Quarts (1¼ Quarts Per Sheet Cake)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chocolate, cooking, semisweet, chips Butter or margarine	2 lb 4 oz 8 oz. . . .	1½ qt (3- 12 oz pg) 1 cup.	1. Melt chocolate chips and butter or margarine at very low heat. Place in mixer bowl.
Sugar, powdered, sifted Milk, nonfat, dry. . . Salt.	3 lb 8 oz 3¼ oz.	3½ qt. . . ¾ cup. . . 1 tsp.	2. Sift together powdered sugar, milk, and salt; add to chocolate mixture.
Water, hot.	1¾ cups (variable)	3. Blend in just enough water to obtain spreading consistency. Mix at medium speed 3 minutes or until smooth. 4. Spread immediately on cooled cakes.

- NOTE:**
1. In Step 1, 2 lb 4 oz (3-12 oz pg) chocolate-flavored baking chips may be used for chocolate, cooking, semisweet chips.
 2. For six 9-inch (2 layer) cakes: Spread about 1¾ cups (1 lb 1 oz) frosting per cake.
 3. For 13 dozen cupcakes: Spread about 1 tbsp frosting on each cupcake.

VANILLA FROSTING

(Icing Mix, Vanilla, Powdered)

YIELD: 2½ Quarts (1¼ Quarts Per Sheet Cake)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Icing Mix, vanilla, powdered Water, hot	4 lb 4 oz	1-No. 10 cn 1½ cups	<ol style="list-style-type: none"> 1. Place icing mix in mixer bowl. Add hot water gradually, while mixing at low speed. Scrape down bowl; beat at high speed 3 minutes or until thick and smooth. 2. Spread on cooled cakes.

- NOTE:**
1. In Step 1, use more or less hot water as needed to obtain the desired spreading consistency.
 2. In Step 1, use hot tap water (120°F.). Higher temperatures produce a very soft consistency.

VARIATION

1. **ORANGE FROSTING:** In Step 1, use ¼ cup water. Add 1¼ cups orange juice and 2 tbsp orange rind, grated (5 oranges--2 lb 8 oz A.P.). Follow Step 2.

REVISION

BANANA CAKE (Cake Mix)**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 Piece****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bananas, fresh, peeled	3 lb 12 oz	12 to 15 bananas	1. Beat bananas in mixer bowl at high speed about 1 minute until smooth.
Cake Mix, yellow	10 lb.	2-No. 10 cn	2. Add mix, contents of both soda pouches, salad oil and water to bananas. Beat at low speed 3 minutes. Scrape down bowl.
Salad oil.	8 oz.	1 cup.	
Water.	2 cups.	
Water.	2 cups.	3. Add water gradually while mixing at low speed about 1 minute. Scrape down bowl. Beat at medium speed 3 minutes.
				4. Pour 8 lb 1 oz (4 $\frac{1}{4}$ qt) batter into each greased and floured pan.
				5. Bake 45 to 50 minutes or until done.
				6. Cool; frost if desired. Cut 6 by 9.

- NOTE:**
1. In Step 1, 5 lb 8 oz bananas A.P. will yield 3 lb 12 oz bananas. Bananas must be fully ripened.
 2. Other pan sizes may be used. See Recipe No. G-G-4.
 3. In Step 5, if convection oven is used, bake at 300°F., 35 to 40 minutes or until done on low fan, open vent.

VARIATION

1. **BANANA CAKE (BANANA CAKE MIX):** Omit Steps 1 through 5. Use 10 lb (2-5 lb pg) Banana Cake Mix. Prepare according to instructions on container. See Recipe No. G-G-3, Guidelines for Using Cake Mixes, for more detailed instructions. Follow Step 6.

REVISION

DECORATOR'S FROSTING**YIELD: 1 Quart**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, powdered, sifted	1 lb 12 oz	1 ³ / ₄ qt.	1. Cream sugar and shortening in mixer bowl at low speed 1 minute. Scrape down bowl; continue beating at medium speed 2 minutes.
Shortening.....	5 oz.	2/3 cup.	
Water.....	3 oz.	6 tbsp.	2. Add water and vanilla slowly to creamed mixture while beating at low speed. Scrape down bowl; continue beating at medium speed until smooth.
Vanilla.....	1 1/2 tsp	

- NOTE:**
1. Additional water may be added to reach desired consistency.
 2. This icing may be used in a pastry bag for writing and all other decorative work for cakes.
 3. In Step 2, for a tinted frosting, a small amount of food coloring paste may be used.

REVISION

FLORIDA LEMON CAKE

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1 Piece
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cake Mix, yellow....	10 lb.....	2-No. 10 cn	1. Place mix, contents of both soda pouches, and pie filling mix in mixer bowl. Blend at low speed 1 minute.
Pie Filling, prepared mix, lemon flavored	1 lb 5 oz..	1/4-No. 10 cn	
Eggs, whole.....	2 lb.....	3 ³ / ₄ cups (20 eggs)	2. Add eggs; blend at low speed 1 minute. Add salad oil gradually while mixing at low speed 2 minutes. Add water and lemon flavoring while mixing; blend 3 minutes at low speed. Scrape down bowl. 3. Pour about 10 lb 10 oz (1 ¹ / ₄ gal) batter into each greased and floured pan. 4. Bake 40 to 45 minutes or until done. 5. While cake is still warm, prick entire surface with a fork.
Salad oil.....	4 lb.....	2 qt.....	
Water.....	4 lb.....	2 qt.....	
Flavoring, lemon...	1 ¹ / ₂ oz..	3 tbsp...	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, powdered, sifted	3 lb.	3 qt.	6. Combine sugar, butter or margarine, boiling water and lemon flavoring. Mix until smooth.
Butter or margarine, softened	3 oz.	6 tbsp.	7. Drizzle $2\frac{3}{4}$ cups glaze over each cake.
Water, boiling.	12 oz. ...	1 $\frac{1}{2}$ cups	8. Cut 6 by 9.
Lemon flavoring.	1 $\frac{1}{2}$ oz. ...	1 tbsp.	

- NOTE:
1. In Step 1, 10 lb yellow cake mix in other size containers may be used.
 2. In Step 4, if convection oven is used, bake at 300°F., 35 to 40 minutes on low fan, open vent.
 3. In Step 3, 5 loaf type pans (16 by 4 $\frac{1}{2}$ by 4 $\frac{1}{8}$ -inches) may be used for sheet pans. Pour 2 qt (4 lb 3 oz) batter into each pan. Bake 1 hour 15 minutes or in 300°F. convection oven 1 hour 15 minutes or until done on low fan, open vent. Remove cakes from pans while still warm; prick surface with fork. Pour 1 cup glaze over each pan. Cut 20 slices per pan.

CHOCOLATE FROSTING

(Icing Mix, Chocolate, Powdered)

YIELD: 2½ Quarts (1¼ Quarts Per Sheet Cake)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Icing Mix, chocolate, powdered	4 lb.	1-No. 10 cn	1. Place mix in mixer bowl. Add hot water gradually while mixing at low speed. Scrape down bowl; beat at high speed 3 minutes or until thick and smooth. 2. Spread on cooled cakes.
Water, hot.	2 cups...	

NOTE: 1. In Step 1, to obtain desired spreading consistency use more or less hot water as needed.
2. In Step 1, use hot tap water (120°F). Higher temperatures produce a very soft consistency frosting.

VARIATIONS

- CHOCOLATE CHIP FROSTING:** In Step 1, add 12 oz (1-12 oz pg) chocolate chips or chocolate flavored baking chips. Follow Step 2.
- CHOCOLATE COCONUT FROSTING:** In Step 1, add 8 oz (2¾ cups) flaked, prepared sweetened coconut. Follow Step 2.
- MOCHA CREAM FROSTING:** In Step 1, add ¼ oz (2 tbsp) coffee, instant to hot water. Follow Step 2.

REVISION

YELLOW CAKE (Yellow Cake Mix)

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1 Piece
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cake Mix, Yellow.. Water.....	10 lb... 4 lb 12 oz	2-5 lb bg . 9 1/2 cups..	<ol style="list-style-type: none"> 1. Prepare mix according to instructions on container. See Guidelines for Using Cake Mixes, Recipe No. G-G-3. 2. Pour about 7 lb 4 oz (3 3/4 qt) batter into each greased and floured pan. Spread evenly. 3. Bake 40 to 50 minutes or until done. 4. Cool; frost or dust with powdered sugar if desired. 5. Cut 6 by 9.

- NOTE:
1. Other pan sizes may be used. See Recipe No. G-G-4.
 2. In Step 3, if convection oven is used, bake at 300°F. 30 to 35 minutes or until done on low fan, open vent.

VARIATIONS

1. ALMOND CAKE: In Step 1, add 2 oz (1/4 cup) imitation almond flavoring. Follow Steps 2 through 5.
2. BLACK WALNUT CAKE: In Step 1, add 2 oz (1/4 cup) imitation black walnut flavoring. Follow Steps 2 through 5.
3. LEMON CAKE: In Step 1, add 2 oz (1/4 cup) imitation lemon flavoring. Follow Steps 2 and 3. In Step 4, frost cake with Lemon Cream Frosting (Recipe No. G-22-4). Follow Step 5.
4. MAPLE NUT CAKE: In Step 1, during last 2 minutes of mixing, add 1 lb (1 qt) chopped unsalted nuts and 2 oz (1/4 cup) imitation maple flavoring. In Step 2 pour 7lb 12 oz (1 gal) batter into each pan. Follow Step 3. In Step 4, frost cake with Butter Cream Frosting (Recipe No. G-22). Follow Step 5.
5. MARBLE CAKE: In Step 2, use 5 lb (1-5 lb bg) Devil's Food Cake Mix and 5 lb (1-5 lb bg) Yellow Cake Mix. In Step 2, alternate light and dark batters (1 3/4 qt--about 3 lb 10 oz each). With knife, cut carefully through batter zig-zagging to give marble effect. Follow Steps 3 through 5.
6. ORANGE CAKE: In Step 1, add 2 oz (1/4 cup) imitation orange flavoring. Follow Steps 2 through 5.

EASY CHOCOLATE CAKE**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 Piece****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 350°F. Oven**

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
25.95	Flour, wheat, general purpose, sifted	4 lb 8 oz. .	4 $\frac{1}{2}$ qt.	1. Sift together flour, sugar, cocoa, baking soda, and salt into mixer bowl.
27.39	Sugar, granulated	4 lb 12 oz	10 $\frac{3}{4}$ cups	
3.60	Cocoa.....	10 oz.....	3 $\frac{1}{4}$ cups	
.72	Baking soda..	2 oz.....	4 $\frac{2}{3}$ tbsp	
.36	Salt.....	1 oz.....	1 $\frac{2}{3}$ tbsp	
10.81	Salad oil.....	1 lb 14 oz..	3 $\frac{3}{4}$ cups	2. Combine salad oil, vinegar and vanilla; add to dry ingredients while mixing at low speed 2 minutes.
1.80	Vinegar.....	5 oz.....	2 $\frac{1}{3}$ cup..	
.54	Vanilla.....	1 $\frac{1}{2}$ oz....	3 tbsp...	
28.83	Water.....	5 lb.....	2 $\frac{1}{2}$ qt.	3. Gradually add water while mixing at low speed 1 minute; scrape down bowl.
100.00		17 lb 5 $\frac{1}{2}$ oz			

REVISION

(OVER)

G. DESSERTS (CAKES AND FROSTINGS) No. 11

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
					<p>4. Mix at medium speed 2 minutes or until ingredients are well blended.</p> <p>5. Pour about 8 lb 8 oz (3$\frac{1}{2}$ qt) batter into each greased pan.</p> <p>6. Bake about 35 minutes or until done.</p> <p>7. Cool; frost if desired. Cut 6 by 9.</p>

NOTE: 1. In Step 6, if convection oven is used, bake at 325°F. 25 minutes or until done on low fan, open vent.

2. Other pan sizes may be used. See Recipe No. G-G-4.

DEVIL'S FOOD CAKE

YIELD: 100 Portions (2 Pans)

EACH PORTION: 1 Piece

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 350°F. Oven

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
14.87	Flour, wheat, gener- al purpose, sifted	2 lb 8 oz	2 1/2 qt	1. Sift together flour, sugar, salt, baking soda, cocoa, and milk into mixer bowl.
26.77	Sugar, granulated	4 lb 8 oz	2 1/2 qt	
.56	Salt.....	1 1/2 oz...	2 1/3 tbsp	
.56	Baking soda.....	1 1/2 oz...	3 1/3 tbsp	
7.44	Cocoa.....	1 lb 4 oz	5 1/3 cups	
2.97	Milk, nonfat, dry	8 oz.....	1 3/4 cups	2. Blend shortening with dry ingredients. Add water gradually; beat at low speed 2 minutes or until blended. Beat at medium speed 2 minutes. Scrape down bowl.
10.78	Shortening.....	1 lb 13 oz	1 qt....	
14.87	Water.....	2 lb 8 oz	1 1/4 qt	
13.38	Eggs, whole.....	2 lb 8 oz	4 1/2 cups (24 eggs)	3. Combine eggs, water and vanilla; add slowly to mix- ture while beating at low speed 1 minute. Scrape down bowl. Beat at medium speed 3 minutes.
7.43	Water.....	1 lb 4 oz	2 1/2 cups	
.37	Vanilla.....	1 oz....	2 tbsp..	
100.00		17 lb 1 oz			

REVISION

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
					4. Pour 8 lb 8 oz (4 $\frac{1}{2}$ qt) batter into each greased and floured pan. Spread evenly. 5. Bake 30 to 35 minutes or until done. 6. Cool; frost if desired. Cut 6 by 9.

- NOTE:**
1. Dehydrated egg mix may be used for whole eggs. In Step 1, sift 12 oz (3 cups) canned, dehydrated egg mix with dry ingredients. See Recipe No. A-8. In Step 3, increase water to 3 lb 2 oz (6 $\frac{1}{4}$ cups).
 2. Other pan sizes may be used. See Recipe No. G-G-4.
 3. In Step 5, if convection oven is used, bake at 300°F., 25 to 35 minutes or until done on low fan, open vent.

VARIATIONS

1. **DEVIL'S FOOD CAKE (CAKE MIX):** Omit Steps 1 through 3. Prepare 10 lb (2-No. 10 cn) Devil's Food Cake Mix according to instructions on container. See Recipe No. G-G-3, Guidelines for Using Cake Mixes. In Step 4, pour 7 lb 4 oz (3 $\frac{1}{2}$ qt) batter into each greased and floured pan; spread evenly. In Step 5, bake at 350°F., 40 to 50 minutes or in 300°F. convection oven 25 to 35 minutes or until done on low fan, open vent. Follow Step 6.
2. **GERMAN CHOCOLATE CAKE (CAKE MIX):** Omit Steps 1 through 3. Use 10 lb (2-5 lb pg) German Chocolate Cake Mix. Use 2 $\frac{3}{4}$ qt water; prepare according to instructions on container. See Recipe No. G-G-3, Guidelines for Using Cake Mixes. In Step 4, pour 7 lb 12 oz (4 $\frac{3}{4}$ qt) batter into each lightly greased and floured pan; spread evenly. In Step 5, bake at 375°F., 30 to 40 minutes or in 325°F. convection oven 20 to 30 minutes or until done on low fan, open vent. In Step 6, cool; frost with Coconut Pecan Frosting (Recipe No. G-31). Cut 6 by 9.

DEVIL'S FOOD CAKE**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 Piece****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 350°F. Oven**

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
14.87	Flour, wheat, general purpose, sifted	2 lb 8 oz	2 1/2 qt	1. Sift together flour, sugar, salt, baking soda, cocoa, and milk into mixer bowl.
26.77	Sugar, granulated	4 lb 8 oz	2 1/2 qt	
.56	Salt.....	1 1/2 oz...	2 1/3 tbsp	
.56	Baking soda.....	1 1/2 oz...	3 1/3 tbsp	
7.44	Cocoa.....	1 lb 4 oz	6 1/2 cups	
2.97	Milk, nonfat, dry	8 oz.....	1 3/4 cups	2. Blend shortening with dry ingredients. Add water gradually; beat at low speed 2 minutes or until blended. Beat at medium speed 2 minutes. Scrape down bowl.
10.78	Shortening.....	1 lb 13 oz	1 qt....	
14.87	Water.....	2 lb 8 oz	1 1/4 qt	
13.38	Eggs, whole.....	2 lb 8 oz	4 2/3 cups (25 eggs)	3. Combine eggs, water and vanilla; add slowly to mixture while beating at low speed 1 minute. Scrape down bowl. Beat at medium speed 3 minutes.
7.43	Water.....	1 lb 4 oz	2 1/2 cups	
.37	Vanilla.....	1 oz....	2 tbsp..	
100.00		17 lb 1 oz			

G. DESSERTS (CAKES AND FROSTINGS) No. 12(1)

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
					4. Pour 8 lb 8 oz (4 $\frac{1}{2}$ qt) batter into each greased and floured pan. Spread evenly. 5. Bake 30 to 35 minutes or until done. 6. Cool; frost if desired. Cut 6 by 9.

- NOTE:
1. Dehydrated egg mix may be used for whole eggs. In Step 1, sift 12 oz (3 cups) canned, dehydrated egg mix with dry ingredients. See Recipe No. A-8. In Step 3, increase water to 3 lb 2 oz (6 $\frac{1}{4}$ cups).
 2. Other pan sizes may be used. See Recipe No. G-G-4.
 3. In Step 5, if convection oven is used, bake at 300°F., 25 to 35 minutes or until done on low fan, open vent.

(CONTINUED)

DEVIL'S FOOD CAKE

VARIATIONS

1. **DEVIL'S FOOD CAKE (CAKE MIX):** Omit Steps 1 through 3. Prepare 10 lb (2-No. 10 cn) Devil's Food Cake Mix according to instructions on container. See Recipe No. G-G-3, Guidelines for Using Cake Mixes. In Step 4, pour 7 lb 5 oz ($3\frac{1}{2}$ qt) batter into each greased and floured pan; spread evenly. In Step 5, bake at 350°F., 40 to 50 minutes or in 325°F. convection oven 25 to 30 minutes or until done on low fan, open vent. Follow Step 6. Note: If microwave-convection oven is used, use 4 half sheet pan (13 by 18 inches). In Step 4, pour 3 lb 9 oz ($8\frac{1}{4}$ cups) batter into each greased and floured pan; spread evenly. In Step 5, bake at 350°F. 18 to 20 minutes with 40% power for last 2 minutes.
2. **GERMAN CHOCOLATE CAKE (CAKE MIX):** Omit Steps 1 through 3. Use 10 lb (2-5 lb pg) German Chocolate Cake Mix. Use 5 lb 8 oz ($2\frac{3}{4}$ qt) water; prepare according to instructions on container. See Recipe No. G-G-3, Guidelines for Using Cake Mixes. In Step 4, pour 7 lb 12 oz ($4\frac{3}{4}$ qt) batter into each lightly greased and floured pan; spread evenly. In Step 5, bake at 375°F., 30 to 40 minutes or in 325°F. convection oven 20 to 30 minutes or until done on low fan, open vent. In Step 6, cool; frost with Coconut Pecan Frosting (Recipe No. G-31). Cut 6 by 9.

CARROT CAKE (Cake mix)

YIELD: 100 Portions (2 Pans)

EACH PORTION: 1 Piece

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cake Mix, Carrot..	10 lb....	1. Prepare mix according to instructions on container. 2. Pour 7 lb 4 oz (1 gal) batter evenly into each lightly greased pan. 3. Bake 25 minutes or until done. 4. Cool; frost with Cream Cheese Frosting, Recipe No. G-27. 5. Cut 6 by 9.
Water.....	2 1/4 qt	

- NOTE: 1. Other pan sizes may be used. See Recipe No. G-G-4.
 2. In Step 3, if convection oven is used, bake at 325°F. 20 minutes or until done on low fan, open vent.

REVISION

PEANUT BUTTER CREAM FROSTING**YIELD: 3 Quarts (1½ Quarts Per Sheet Cake)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peanut butter.	1 lb 6 oz	2½ cups (2/3- No. 2½ cn or 7/8-28 oz jar)	1. Cream peanut butter, butter or margarine, and honey in mixer bowl at medium speed 3 minutes.
Butter or margarine, softened	10 oz. ...	1¼ cups.	
Honey.	15 oz. ...	1¼ cups.	
Sugar, powdered. ...	2 lb 12 oz	92/3 cups.	2. Sift together powdered sugar and milk; add alternately with water and vanilla to creamed mixture while beating at low speed. Scrape down bowl; beat at medium speed 3 minutes or until smooth. 3. Spread on cooled cakes.
Milk, nonfat, dry. ...	8 oz.	2/3 cup.	
Water.	1½ cups.	
Vanilla.	1¼ tsp.	

- NOTE:**
1. In Step 1, 10 oz (1¼ cups) shortening may be used for butter or margarine.
 2. In Step 1, 15 oz (1¼ cups) blended syrup may be used for honey. In Step 2, add water to obtain spreading consistency.
 3. For six 9-inch (2 layer) cakes: Spread about 1 lb (2 cups) frosting per cake.
 4. For 13 dozen cupcakes: Use 2½ qt frosting; spread about 1 tbsp frosting on each cupcake.

REVISION

CHOCOLATE FUDGE FROSTING**YIELD: 2½ Quarts (1¼ Quarts Per Sheet Cake)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine Shortening.....	1 lb. 8 oz.	2 cups. ... 1½ cups	1. Melt butter or margarine and shortening; pour in mixer bowl.
Sugar, powdered, sifted Cocoa..... Milk, nonfat, dry..... Salt.....	4 lb. 8 oz. 1¾ oz	1 gal. 2⅔ cups 6 tbsp. ... 1 tsp.	2. Sift together sugar, cocoa, milk and salt; add to melted fats; mix at low speed until smooth.
Water, warm..... Vanilla.....	1⅞ cups 2 tbsp.	3. Combine water and vanilla; add to mixture in bowl. Beat at medium speed until mixture obtains desired spreading consistency. 4. Spread immediately on cooled cakes.

- NOTE:**
1. For six 9-inch (2 layer) cakes: Spread about 1¾ cups per cake.
 2. For 13 dozen cupcakes: Spread about 1 tbsp frosting on each cupcake.
 3. In Step 2, 10⅔ oz chocolate, cooking, unsweetened may be used. In Step 1, reduce butter or margarine to 12 oz (1½ cups). Melt chocolate with butter or margarine and shortening.

STRAWBERRY SHORTCAKE

(Biscuit Mix)

YIELD: 100 Portions (2 Pans)**EACH PORTION: 1 Biscuit, 1/2 Cup Strawberries,
and 1/4 Cup Topping****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 450°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Biscuit Mix.	9 lb.	13/4 gal (2- No. 10 cn)	1. Place mix, sugar and contents of pouches in mixer bowl.
Sugar, granulated	1 lb.	21/4 cups.	2. Blend with paddle at low speed 1 minute; add water gradually while mixing at low speed 30 seconds.
Water.	21/4 qt.	3. Divide dough into 4 pieces, about 3 lb 8 oz each. Place dough on lightly floured working surface; fold over 2 or 3 times; press down. Roll each piece into squares, about 16 by 16 inches and 3/8 inch thick.
Butter or margarine, melted	6 oz.	3/4 cup.	4. Brush 2 pieces of dough with butter or margarine. Place pieces of dough on top of the 2 buttered ones. Cut with 21/2-inch floured biscuit cutter. 5. Place biscuits on pans in rows 6 by 9. Brush top of biscuits with remaining butter or margarine.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				6. Bake 25 minutes or until golden brown. 7. Split baked biscuits while still hot. Cool thoroughly.
Whipped Topping...	6 $\frac{1}{4}$ qt...	8. Prepare 1 $\frac{1}{4}$ recipes Whipped Topping, Recipe No. K-2.
Strawberries, frozen, sliced, thawed	27 lb 13 oz	3 $\frac{1}{4}$ gal (4 $\frac{1}{4}$ -No. 10 cn)	9. Place $\frac{1}{4}$ cup (1-Size 1 ladle) straw- berries on bottom half of each biscuit; top with other half biscuit. Top with $\frac{1}{4}$ cup strawberries and $\frac{1}{4}$ cup (1- Size 1 ladle) whipped topping.

- NOTE:
1. In Step 7, if convection oven is used, bake at 350°F. 15 minutes or until golden brown, on low fan, open vent.
 2. In Step 9, 30 lb 6 oz (13 $\frac{1}{2}$ qt-4 $\frac{1}{2}$ -No. 10 cn) canned, quartered or sliced peaches may be used for strawberries. Add 4 $\frac{1}{2}$ oz ($\frac{1}{2}$ cup-1-Size 2 ladle) peaches over each portion.
 3. In Step 9, a pastry bag may be used to pipe whipped topping on each portion.

VARIATION

1. **STRAWBERRY SHORTCAKE (CAKE MIX):** Omit Steps 1 through 7. Use 10 lb (2-No. 10 cn) Yellow or White Cake Mix. Prepare according to instructions on container. See Recipe No. G-10, Yellow Cake (Yellow Cake Mix) or G-30-1, White Cake (White Cake Mix) for preparation instructions. When cakes are cool, cut 6 by 9. Follow Step 8. In Step 9, place 4 $\frac{1}{4}$ oz ($\frac{1}{2}$ cup-1 Size 2 ladle) strawberries on each piece of cake. Top with whipped topping.

GINGERBREAD

YIELD: 100 Portions (2 Pans)					EACH PORTION: 1 Piece
PAN SIZE: 18 by 26-inch Sheet Pan					TEMPERATURE: 350°F. Oven
PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
26.18	Flour, wheat, gener- al purpose, sifted	4 lb. . .	1 gal.	1. Sift together flour, sugar, salt, baking powder, baking soda, cinnamon, and ginger in mixer bowl.
19.63	Sugar, granulated	3 lb. . .	6 ³ / ₄ cups	
.41	Salt.	1 oz. . .	1 ² / ₃ tbsp	
.41	Baking powder. . .	1 oz. . .	2 ¹ / ₃ tbsp	
.41	Baking soda. . . .	1 oz. . .	2 ² / ₃ tbsp	
.20	Cinnamon, ground	1 ¹ / ₂ oz. .	2 tbsp.	
.41	Ginger, ground. . .	1 oz. . .	1 ¹ / ₄ cup.	
8.18	Shortening.	1 lb 4 oz	3 cups.	2. Add shortening, molasses, and eggs to dry ingredients. Beat at low speed 1 minute until blended; con- tinue beating at medium speed 2 minutes. Scrape down bowl.
19.63	Molasses.	3 lb. . . .	1 qt.	
8.18	Eggs, whole.	1 lb 4 oz	2 ¹ / ₄ cups (12 eggs)	
16.36	Water, hot.	2 lb 8 oz	1 ¹ / ₄ qt	3. Add water to mixture; mix at low speed only until batter is smooth. 4. Pour about 7 lb 8 oz (3 ¹ / ₂ qt) batter into each greased and floured pan.
100.00		15 lb 4 ¹ / ₂ oz			

REVISION

(OVER)

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
					5. Bake 45 to 50 minutes or until done. 6. Cut 6 by 9.

- NOTE:**
1. Serve gingerbread warm, if possible.
 2. Other pan sizes may be used. See Recipe No. G-G-4.
 3. If desired, top each portion with 3 tbsp Whipped Topping (Recipe No. K-2) or 3 tbsp Lemon Sauce (Recipe No. K-9), or dust with powdered sugar.
 4. In Step 5, if convection oven is used, bake at 300°F., 25 to 35 minutes or until done on low fan, open vent.

VARIATION

1. **GINGERBREAD (GINGERBREAD CAKE MIX):** Omit Steps 1 through 4. Use 15 lb (3-No. 10 cn) Gingerbread Cake Mix. Prepare according to instructions on container. Pour about 9 lb 14 oz (1 gal) batter into each greased and floured pan; spread evenly. In Step 5, bake 35 to 45 minutes or in 300°F. convection oven 25 to 35 minutes or until done on low fan, open vent. Follow Step 6.

CARAMEL FROSTING**YIELD: 2½ Quarts (1¼ Quarts Per Sheet Cake)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine Sugar, brown, packed	1 lb 2 oz 2 lb.	2¼ cups. . 4¼ cups.	1. Melt butter or margarine. Add brown sugar; mix thoroughly. Cook over low heat 2 minutes; stir constantly.
Milk, nonfat, dry. Water.	1 oz.	¼ cup. 1 cup.	2. Combine milk and water. Add to butter mixture. Bring mixture to a boil; stir constantly. Remove from heat. 3. Pour into mixer bowl; cool 10 minutes.
Sugar, powdered, sifted	3 lb 8 oz	3½ qt.	4. Add powdered sugar gradually while mixing at low speed. Mix 2 minutes at medium speed until smooth. 5. Spread immediately on cooled cakes.

BROWN SUGAR FROSTING**YIELD: 2 $\frac{1}{4}$ Quarts (4 $\frac{1}{2}$ Cups Per Sheet Cake)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, brown, packed Butter or margarine Water.....	3 lb 6 oz 8 oz....	7 $\frac{1}{4}$ cups 1 cup.... 2 cups...	1. Combine brown sugar, butter or margarine, and water. Heat to boiling; cook 1 minute. 2. Remove from heat; pour in mixer bowl.
Milk, nonfat, dry.. Sugar, powdered, sifted	2 oz.. 2 lb...	7 tbsp.. 2 qt....	3. Sift together milk and powdered sugar; add slowly to cooked mixture while beating at low speed.
Vanilla.....	2 tbsp...	4. Add vanilla; mix at medium speed 5 minutes or until smooth and of spreading consistency. 5. Pour and spread immediately on cooled cakes.

NOTE: 1. For six 9-inch (2 layer) cakes: Spread about 1 $\frac{3}{4}$ cups (1 lb) frosting on each cake.
 2. For 13 dozen cupcakes: Spread about 1 tbsp frosting on each cupcake.

REVISION

PEANUT BUTTER CRUMB CAKE

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1 Piece
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 375°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cake Mix, Yellow... Water.....	10 lb.... 4 lb 12 oz	2-5 lb bg 9½ cups..	1. Prepare mix according to instructions on container. See Guidelines for Using Cake Mixes (Recipe No. G-G-3). 2. Pour 7 lb 8 oz (1 gal) batter into each greased and floured pan.
Flour, wheat, general purpose, sifted Sugar, granulated..	1 lb 8 oz.. 2 lb...	1 ½ qt .. 4½ cups..	3. Combine flour, sugar, peanut butter and margarine or butter; mix at low speed 1½ minutes or until crumbs are formed.
Peanut butter..... Margarine or butter softened	1 lb 12 oz 5 oz....	3 cups.... 10 tbsp...	4. Sprinkle 2 lb 12 oz (1 ½ qt) crumbs over batter in each pan. 5. Bake 40 to 45 minutes., or until done. 6. Cool. Cut 6 by 9.

NOTE: In Step 5, if convection oven is used, bake at 325 ° F. 30 minutes or until done on low fan, open vent.

VARIATION

1. PEANUT BUTTER CAKE: In Step 1, add 2 lb 8 oz ($4\frac{1}{2}$ cups) peanut butter with second addition of water. In Step 2, pour 8 lb 12 oz ($4\frac{1}{2}$ qt) batter into each greased and floured pan. Omit Step 3 and 4. Follow Steps 5 and 6.

G. DESSERTS (CAKES AND FROSTINGS) No. 21

POUND CAKE

YIELD: 100 Portions (4 Pans)				EACH PORTION: 1 Slice	
PAN SIZE: 16 by 4 $\frac{1}{2}$ by 4 $\frac{1}{8}$ -inch Loaf-Type Pan				TEMPERATURE: 325°F. Oven	
PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
25.30	Flour, wheat, general purpose, sifted	4 lb.	1 gal.	1. Sift together flour, sugar, salt, baking powder, and milk in mixer bowl.
25.30	Sugar, granulated	4 lb.	9 $\frac{2}{3}$ cups	
.49	Salt.	1 $\frac{1}{4}$ oz. .	2 tbsp	
.30	Baking powder. . .	3 $\frac{3}{4}$ oz. . .	12 $\frac{2}{3}$ tbsp	
1.18	Milk, nonfat, dry	3 oz.	10 $\frac{2}{3}$ tbsp	
16.60	Shortening.	2 lb 10 oz	1 $\frac{1}{2}$ qt	2. Add shortening and water to dry ingredients. Beat at medium speed 7 minutes. Scrape down bowl.
11.07	Water.	1 lb 12 oz	3 $\frac{1}{2}$ cups	
18.97	Eggs, whole.	3 lb. ...	5 $\frac{2}{3}$ cups (30 eggs)	3. Add eggs and vanilla slowly to mixture while beating at low speed Beat at low speed 7 minutes. Scrape down bowl. 4. Pour about 3 lb 13 oz (2 $\frac{1}{2}$ qt) batter into each greased and floured pan. 5. Bake 75 minutes or until done. 6. Cool; cut 25 slices (about $\frac{5}{8}$ inch thick) per loaf.
.79	Vanilla.	2 oz. ...	$\frac{1}{4}$ cup	
100.00		15 lb 3 oz			

REVISION

(OVER)

- NOTE:**
1. In Step 4, 2 sheet pans (18 by 26-inches) may be used. Pour about 7 lb 8 oz (1 gal) batter into each greased and floured pan. In Step 5, bake 45 to 50 minutes or until done. In Step 6, cool; cut 6 by 9.
 2. In Step 5, if convection oven is used, bake at 325°F., 65 minutes or until done on low fan, open vent.

VARIATIONS

1. **ALMOND POUND CAKE (POUND CAKE MIX):** Omit Steps 1 through 5. Use 10 lb (2-5 lb pg) Pound Cake Mix. Prepare according to instructions on container. Add 2 oz (1/4 cup) almond flavoring. See Guidelines for Using Cake Mixes (Recipe No. G-G-3) for instructions. Follow Step 6.
2. **VELVET POUND CAKE (YELLOW CAKE MIX):** Omit Steps 1 through 3. Combine 10 lb (2-No. 10 cn) Yellow Cake Mix and 1 lb 6 oz (1/4-No. 10 cn) dessert powder, pudding, instant, vanilla. Add 1 lb (2 cups) salad oil, 12 oz (8 eggs) fresh whole eggs, 2 1/4 qt water and 2 oz (1/4 cup) almond flavoring. Blend at low speed; scrape down bowl; beat at medium speed 4 minutes. In Step 4, pour 4 lb 6 oz (2 1/2 qt) batter into each pan. In Step 5, bake 85 minutes or until done. Follow Step 6.
3. **LEMON POUND CAKE (POUND CAKE MIX):** Omit Steps 1 through 5. Use 10 lb (2-5 lb pg) Pound Cake Mix. Prepare according to instructions on container. Add 1/4 cup lemon juice (8 oz-2 lemons A.P.) and 1/2 oz (2 2/3 tbsp) grated lemon rind or 2 oz (1/4 cup) lemon flavoring. Follow Step 6.

BUTTER CREAM FROSTING**YIELD: 2³/₄ Quarts (About 1¹/₄ Quarts Per Sheet Cake)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, softened	1 lb 4 oz	2 ¹ / ₂ cups...	1. Cream butter or margarine in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy.
Sugar, powdered, sifted	4 lb 12 oz	4 ³ / ₄ qt.	2. Sift together powdered sugar, salt and milk; add to creamed butter or margarine.
Salt.....	1 tsp....	
Milk, nonfat, dry	2 oz.	7 tbsp...	
Vanilla.....	2 tbsp...	3. Add vanilla while mixing at low speed; add just enough water to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended.
Water.....	³ / ₄ cup (variable)	4. Spread immediately on cooled cakes.

NOTE: 1. For 6-9 inch (2 layer) cakes: Spread about 1³/₄ cups (1 lb) frosting on each cake.
 2. For 13 dozen cupcakes: Spread about 1 tbsp frosting on each cupcake.

REVISION**(OVER)**

VARIATIONS

1. **ORANGE BUTTER CREAM FROSTING:** Follow Step 1. In Step 2, omit nonfat dry milk. In Step 3, omit water and vanilla; add 1 oz ($\frac{1}{3}$ cup) grated orange rind and 1 cup orange juice (2 lb A.P.--4 oranges). Follow Step 4.
2. **CHOCOLATE BUTTER CREAM FROSTING:** Follow Step 1. In Step 2, add 12 oz (1 qt) cocoa; use $1\frac{1}{4}$ cups boiling water in Step 3. Follow Step 4. NOTE: 1 lb unsweetened cooking chocolate may be used. Melt chocolate at low heat. Cool. Reduce butter or margarine to 12 oz ($1\frac{1}{2}$ cups). Add chocolate at end of Step 1.
3. **COCONUT BUTTER CREAM FROSTING:** Follow Steps 1 and 2. In Step 3, fold in 8 oz ($2\frac{3}{4}$ cups) prepared, sweetened, flaked coconut. Follow Step 4. Use 4 oz ($1\frac{1}{2}$ cups) coconut; sprinkle evenly over each frosted cake.
4. **LEMON BUTTER CREAM FROSTING:** Follow Steps 1 and 2. In Step 3, omit vanilla; add $\frac{2}{3}$ oz ($\frac{1}{4}$ cup) grated lemon rind and 6 tbsp lemon juice (12 oz A.P.--3 lemons). Follow Step 4.
5. **MAPLE BUTTER CREAM FROSTING:** Follow Steps 1 and 2. In Step 3, use 1 tbsp vanilla and 3 tbsp maple flavoring. Follow Step 4.
6. **MOCHA BUTTER CREAM FROSTING:** Follow Step 1. In Step 2, omit nonfat dry milk; add 4 oz ($1\frac{1}{3}$ cups) cocoa. In Step 3, omit water and vanilla; add 1 cup double strength brewed coffee. Follow Step 4.

EASY VANILLA CAKE**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 Piece****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 350°F. Oven**

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
26.42	Flour, wheat, general purpose, sifted	4 lb 9 oz	1 1/8 gal.	1. Place flour in mixer bowl. 2. Gradually add oil while mixing at low speed 2 minutes. (Mixture will resemble a crumbly paste.)
10.50	Salad oil.....	1 lb 13 oz	3 3/4 cups	
30.77	Sugar, granulated. .	5 lb 5 oz	3 qt.	3. Sift together sugar, milk, baking powder and salt; add to flour-oil mixture; mix at low speed 2 minutes.
1.54	Milk, nonfat, dry... .	4 1/4 oz. .	1 cup.	
1.45	Baking powder.....	4 oz.	1/2 cup.	
.36	Salt.....	1 oz.	1 2/3 tbsps	
17.37	Water, warm.....	3 lb.	1 1/2 qt.	4. Combine water, egg whites and vanilla; gradually add to mixture while mixing at low speed 2 minutes; scrape down bowl. 5. Mix at medium speed 2 minutes or until well blended. 6. Pour about 8 lb 8 oz (3 1/2 qt) batter into each greased pan. 7. Bake about 50 minutes or until done. 8. Cool; frost if desired. Cut 6 by 9.
10.14	Egg whites.....	1 lb 12 oz	3 1/4 cups	
1.45	Vanilla.....	4 oz.	1/2 cup.	
100.00		17 lb 4 1/4 oz			

REVISION

(OVER)

- NOTE:**
1. In Step 3, fresh or thawed frozen egg whites may be used.
 2. In Step 7, if convection oven is used, bake at 325°F. 35 minutes or until done on low fan, open vent.
 3. Other pan sizes may be used. See Recipe No. G-G-4.

CHOCOLATE GLAZE FROSTING**YIELD: 2 $\frac{1}{4}$ Cups**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, powdered, unsifted	1 lb.	3 $\frac{1}{2}$ cups	1. Sift together sugar and cocoa into mixer bowl.
Cocoa.....	2 oz.	2/3 cup...	
Butter or margarine	2 $\frac{2}{3}$ oz..	1/3 cup...	2. Combine butter or margarine and vanilla with sugar mixture at low speed. Add enough water to obtain spreading consistency. Beat at medium speed about 3 minutes or until smooth.
Vanilla.....	1 tsp....	
Water, boiling.....	1/2 cup (variable)	
				3. Spread immediately on cooled cakes.

- NOTE:**
1. This frosting may be used on Doughnuts (Recipe No. D-18), Cream Puffs (Recipe No. J-17) and Eclairs (Recipe No. J-17-1), Brownies (Recipe No. H-2) and Boston Cream Pie (Recipe No. G-32-2). Use 1/3 cup per pie.
 2. In Step 1, 2 $\frac{2}{3}$ oz chocolate, cooking, unsweetened may be used. Melt chocolate at low heat. Cool. In Step 2, reduce butter or margarine to 1 $\frac{1}{3}$ oz (2 $\frac{2}{3}$ tbsp). Add cooled, melted chocolate to butter or margarine.

SPICE CAKE

YIELD: 100 Portions (2 Pans)

EACH PORTION: 1 Piece

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 375°F. Oven

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
25.57	Flour, wheat, gener- al purpose, sifted	4 lb. . . .	1 gal.	1. Sift together flour, sugar, salt, baking powder, baking soda, cinnamon, cloves, allspice, and milk into mixer bowl.
22.37	Sugar, granulated	3 lb 8 oz	2 qt.	
.60	Salt.	1½ oz. .	2⅓ tbsp	
1.00	Baking powder. . . .	2½ oz. .	5⅔ tbsp	
.20	Baking soda.	½ oz. . .	¾ tsp.	
.40	Cinnamon, ground	1 oz. . . .	¼ cup.	
.20	Cloves, ground. . . .	½ oz. . .	2 tbsp.	
.10	Allspice, ground. . .	¼ oz. . .	1 tbsp.	
2.40	Milk, nonfat, dry. . .	6 oz. . . .	1¼ cups.	2. Add shortening and water to dry ingredients. Beat at low speed 1 minute or until blended; continue beating at medium speed 2 minutes. Scrape down bowl.
11.99	Shortening.	1 lb 15 oz	4¼ cups	
14.78	Water.	2 lb 5 oz	4⅔ cups	

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
12.79	Eggs, whole.	2 lb.	3 ³ / ₄ cups (20 eggs)	3. Combine eggs, molasses, water, and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
3.60	Molasses.	9 oz.	3/4 cup.	
3.20	Water.	8 oz. ...	1 cup.	
.80	Vanilla.	2 oz. ...	1/4 cup.	
100.00		15 lb 10 ¹ / ₄ oz			
					4. Pour 7 lb 10 oz (1 gal) batter into each greased and floured pan. 5. Bake 30 to 35 minutes or until done. 6. Cool; frost if desired. Cut 6 by 9.

NOTE: Other pan sizes may be used. See Recipe No. G-G-4.

VARIATION

1. **SPICE CAKE (YELLOW CAKE MIX):** Omit Steps 1 through 5. Use 10 lb (2-No. 10 cn) Yellow Cake Mix. Add 1 oz (1/4 cup) ground cinnamon, 1/2 oz (2 tbsp) ground cloves, and 1 tbsp ground allspice. Prepare according to instructions on container. See Recipe No. G-G-3, Guidelines for Using Cake Mixes, for instructions. In Step 5, bake at 350°F. 40 to 50 minutes or in 300°F. convection oven 35 minutes or until done, on low fan, open vent. Follow Step 6.

SPICE CAKE

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1 Piece	
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 375°F. Oven	
PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
25.47	Flour, wheat, general purpose, sifted	4 lb. . . .	1 gal.	1. Sift together flour, sugar, salt, baking powder, baking soda, cinnamon, cloves, allspice, and milk into mixer bowl.
22.29	Sugar, granulated	3 lb 8 oz	2 qt.	
.60	Salt.	1 1/2 oz. . .	2 1/4 tbsp	
.99	Baking powder. . . .	2 1/2 oz. . .	5 2/3 tbsp	
.20	Baking soda.	1/2 oz. . . .	3 1/4 tsp.	
.40	Cinnamon, ground	1 oz.	1/4 cup.	
.20	Cloves, ground. . . .	1/2 oz. . . .	2 tbsp.	
.10	Allspice, ground. . .	1/4 oz. . . .	1 tbsp.	
2.39	Milk, nonfat, dry. . .	6 oz.	1 1/4 cups	
12.34	Shortening.	1 lb 15 oz	4 1/4 cups	2. Add shortening and water to dry ingredients. Beat at low speed 1 minute until blended. Scrape down bowl. Continue beating at medium speed 2 minutes.
14.73	Water.	2 lb 5 oz	4 2/3 cups	

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
12.73	Eggs, whole.	2 lb.	3 ³ / ₄ cups (20 eggs)	3. Combine eggs, molasses, water, and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
3.58	Molasses.	9 oz.	3/4 cup.	
3.18	Water.	8 oz.	1 cup.	
.80	Vanilla.	2 oz.	1/4 cup.	
100.00		15 lb 11 ¹ / ₄ oz			4. Pour 7 lb 10 oz (4 ¹ / ₄ qt) batter into each greased and floured pan. 5. Bake 30 to 35 minutes or until done. 6. Cool; frost if desired. Cut 6 by 9.

NOTE: 1. In Step 5, if convection oven is used, bake at 325°F. 35 minutes or until done on low fan, open vent.
2.. Other pan sizes may be used. See Recipe No. G-G-4.

(CONTINUED)

SPICE CAKE

VARIATION

1. **SPICE CAKE (YELLOW CAKE MIX):** Omit Steps 1 through 5. Use 10 lb (2-No. 10 cn) Yellow Cake Mix. Add 1 oz ($\frac{1}{4}$ cup) ground cinnamon, $\frac{1}{2}$ oz (2 tbsp) ground cloves, and $\frac{1}{4}$ oz (1 tbsp) ground allspice. Prepare according to instructions on container. See Recipe No. G-G-3, Guidelines for Using Cake Mixes. In Step 5, bake at 350°F. 40 to 50 minutes or in 300°F. convection oven 35 minutes or until done on low fan, open vent. Follow Step 6.

G. DESSERTS (CAKES AND FROSTINGS) No. 26(1)

CHEESE CAKE

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1 Piece
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Margarine or butter, melted	1 lb 8 oz	3 cups	1. Combine margarine or butter, crumbs and sugar in mixer bowl. Blend thoroughly at low speed, about 1 minute. 2. Press about 2 lb 9 oz (2 qt) crumb mixture firmly into bottom of each pan. Bake 5 minutes. Cool; set aside for use in Step 8.
Crackers, graham, crumbs	3 lb.	3 qt.	
Sugar, granulated.	12 oz. ...	1 ³ / ₄ cups	
Cheese, cream, softened, room temperature	10 lb. ...	1 ¹ / ₄ gal	3. Place cream cheese in mixer bowl. Whip at medium speed until fluffy, about 3 minutes.
Sugar, granulated.	3 lb.	6 ³ / ₄ cups	4. Combine sugar, flour, milk, and salt. Mix well. 5. Add to cream cheese; whip at low speed until blended, about 2 minutes; whip at medium speed until smooth, about 1 minute.
Flour, wheat, general purpose, sifted	4 oz.	1 cup.	
Milk, nonfat, dry.	1 ³ / ₄ oz. .	6 ² / ₃ tbsp	
Salt.	1/4 oz. .	1 tsp.	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, slightly beaten	2 lb 6 oz	4 $\frac{1}{2}$ cups (24 eggs)	6. Add eggs; whip at low speed 30 seconds; whip at medium speed until smooth, about 1 minute.
Water.....	12 oz..	1 $\frac{1}{2}$ cups	7. Combine water, lemon and orange juices, vanilla, orange and lemon rinds; add to cheese mixture. Whip at low speed until well blended, about 2 minutes. 8. Spread 8 lb 5 oz (about 5 $\frac{1}{4}$ qt) cheese filling evenly over crust in each pan. 9. Bake 55 to 60 minutes or until firm and lightly browned. 10. Refrigerate until ready to serve. Cut 6 by 9.
Juice, lemon.....	2 oz...	$\frac{1}{4}$ cup...	
Juice, orange.....	2 oz...	$\frac{1}{4}$ cup...	
Vanilla.....	1 oz...	2 tbsp...	
Orange rind, grated	$\frac{5}{12}$ oz..	2 tbsp...	
Lemon rind, grated	$\frac{5}{18}$ oz..	1 $\frac{1}{3}$ tbsp	

- NOTE:
1. In Step 1, grind graham crackers or crush on board with rolling pin.
 2. In Step 2, if convection oven is used, bake at 3 minutes on low fan, open vent at 325°F. In Step 9, bake at 325°F. 25 to 30 minutes on low fan, open vent or until filling is firm and lightly browned.
 3. In Step 7, 8 oz lemons A.P. (2 lemons) will yield $\frac{1}{4}$ cup juice and 1 $\frac{1}{3}$ tbsp rind.

(CONTINUED)

CHEESE CAKE

4. In Step 7, 8 oz oranges A.P. (1 orange) will yield $\frac{1}{4}$ cup juice and 2 tbsp rind.

VARIATIONS

1. **CHEESE CAKE (CHEESE CAKE MIX):** Follow Steps 1 and 2. Omit Steps 3 through 7. Reconstitute 1 lb 4 oz ($4\frac{3}{4}$ cups) nonfat dry milk in 11 lb ($5\frac{1}{2}$ qt) cold water. Using wire whip at low speed, gradually add 8 lb (2-4 lb bg) Cheese Cake Mix. Mix 1 minute. Scrape down bowl; whip at medium speed 2 minutes. In Step 8, spread 10 lb ($5\frac{3}{4}$ qt) filling over crust in each pan. Omit Step 9. In Step 10, chill 1 hour or until ready to serve.
2. **CHEESE CAKE PIE (CHEESE CAKE MIX):** Omit Steps 1 through 7. Reconstitute 1 lb 4 oz ($4\frac{3}{4}$ cups) nonfat dry milk in 11 lb ($5\frac{1}{2}$ qt) cold water. Using wire whip at low speed, gradually add 8 lb (2-4 lb bg) Cheese Cake Mix. Mix 1 minute. Scrape down bowl; whip at medium speed 2 minutes. In Step 8, use 4 lb 1 oz (13-9 inch) preformed graham cracker pie shells. Spread about 1 lb 8 oz ($3\frac{1}{2}$ cups) cheese cake filling into each shell. Omit Step 9. In Step 10, chill 1 hour or until ready to serve. Cut 8 wedges per pie. NOTE: If prepared shells are unavailable, follow Step 1. In Step 2, press $6\frac{1}{2}$ oz ($1\frac{1}{4}$ cups) crumb mixture into bottom and sides of each pie pan. Bake 3 minutes or in 325°F . convection oven 2 minutes on low fan, open vent. Cool. NOTE: If microwave-convection oven is used, use 4 half sheet pans (13 by 18 inches). Bake at 375°F . $1\frac{1}{2}$ minutes with 100% microwave power throughout.
3. **CHEESE CAKE WITH BLUEBERRY TOPPING:** Follow Steps 1 through 9. Use 8 lb 12 oz ($3\frac{3}{4}$ qt-- $1\frac{1}{4}$ -No. 10 cn) canned prepared blueberry pie filling. In Step 10, spread 4 lb 6 oz ($7\frac{1}{2}$ cups) filling over each chilled cake.

4. CHEESE CAKE WITH CHERRY TOPPING: Follow Steps 1 through 9. Use 8 lb 12 oz ($3\frac{3}{4}$ qt-- $1\frac{1}{4}$ -No. 10 cn) canned prepared cherry pie filling. In Step 10, spread 4 lb 6 oz ($7\frac{1}{2}$ cups) filling over each chilled cake.
5. CHEESE CAKE WITH CHERRY TOPPING (CHEESE CAKE MIX): Omit Steps 1 through 9. Prepare Cheese Cake Variation 1. Use 8 lb 12 oz ($3\frac{3}{4}$ qt-- $1\frac{1}{4}$ -No. 10 cn) canned prepared cherry pie filling. In Step 10, spread 4 lb 6 oz ($7\frac{1}{2}$ cups) filling over each chilled cake. For Variation 2, spread about $10\frac{1}{2}$ oz ($1\frac{1}{8}$ cups) filling over each chilled pie.
6. CHEESE CAKE WITH SOUR CREAM TOPPING: Follow Steps 1 through 9. Combine 3 lb ($1\frac{1}{2}$ qt) sour cream and 12 oz ($1\frac{3}{4}$ cups) granulated sugar; spread about 3 cups over each baked cheese cake. Bake 5 minutes at 400°F. or in 325°F. convection oven 3 minutes on low fan, open vent. Follow Step 10.
7. CHEESE CAKE WITH STRAWBERRY GLAZE TOPPING: Follow Steps 1 through 9. Prepare 1 recipe Strawberry Glaze Topping (Recipe No. K-7). Spread 4 lb 11 oz ($7\frac{1}{2}$ cups) topping over each chilled cake. For Variation 2, spread about $11\frac{1}{2}$ oz ($1\frac{1}{8}$ cups) topping over each chilled pie.
8. CHEESE CAKE WITH BLUEBERRY TOPPING (CHEESE CAKE MIX): Omit Steps 1 through 9. Prepare Cheese Cake Variation 1. Use 8 lb 12 oz ($3\frac{3}{4}$ qt-- $1\frac{1}{4}$ -No. 10 cn) canned prepared blueberry pie filling. In Step 10, spread 4 lb 6 oz ($7\frac{1}{2}$ cups) filling over each chilled cake. For Variation 2, spread about $10\frac{1}{2}$ oz ($1\frac{1}{8}$ cups) filling over each chilled pie.

CREAM CHEESE FROSTING**YIELD: 2½ Quarts (1¼ Quarts Per Sheet Cake)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cheese, cream, softened	4 lb	1. Cream softened cream cheese, powdered sugar and vanilla in mixer bowl at low speed 4 minutes or until smooth and creamy. 2. Spread immediately on cooled cakes.
Sugar powdered, sifted	3 lb	3 qt	
Vanilla	2 tbsp	

REVISION

STRAWBERRY CAKE **(Cake Mix)**

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1 Piece
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Strawberries, frozen, sliced or whole	2 lb. . . .	2 qt.	1. Thaw strawberries in refrigerator or at room temperature. Set aside for use in Step 3.
Cake Mix, White. . .	10 lb. . .	1 1/2 gal (2- No. 10 cn)	2. Blend mix, contents of both soda pouches, and gelatin together in mixer bowl at low speed about 1 minute or until blended.
Dessert powder, gelatin, strawberry	12 oz. . .	1 3/4 cups (1/2-No. 2 1/2 cn)	
Water.	2 qt.	3. Add strawberries and 1 qt water; mix at low speed 3 minutes. Scrape down bowl. 4. Add remaining water gradually while mixing at low speed 2 minutes. Scrape down bowl. Beat at medium speed 2 minutes.

REVISION

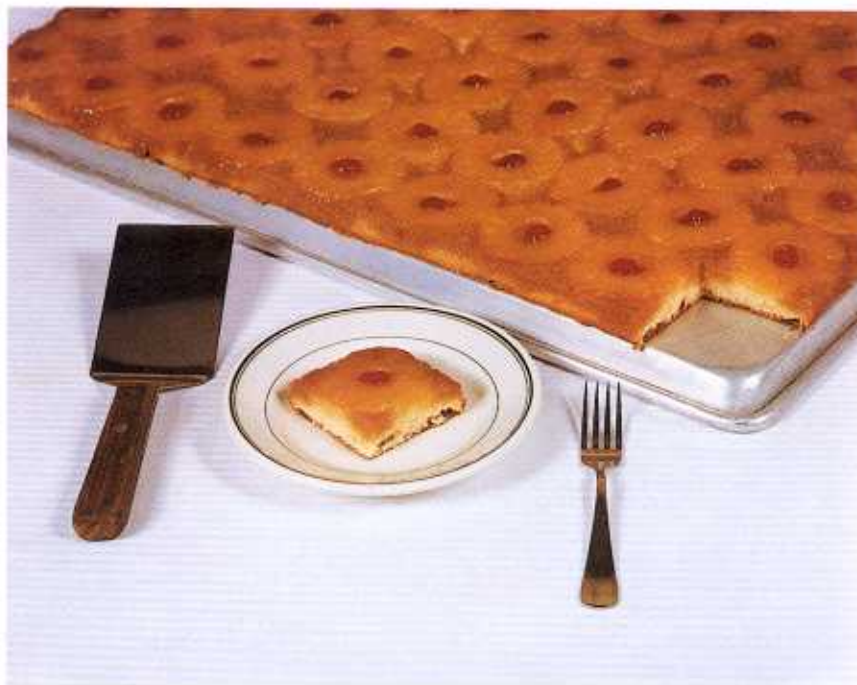
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G. DESSERTS (CAKES AND FROSTINGS) No. 28

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				5. Pour about 8 lb 6 oz ($4\frac{3}{4}$ qt) batter into each greased and floured pan. 6. Bake 45 to 55 minutes or until done. 7. Cool; frost if desired. Cut 6 by 9.

- NOTE:
1. Other pan sizes may be used. See Recipe No. G-G-4.
 2. In Step 6, if convection oven is used, bake at 300°F., 30 to 40 minutes or until done on high fan, open vent.

PINEAPPLE UPSIDE DOWN CAKE



REVISION

PINEAPPLE UPSIDE DOWN CAKE**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 Piece****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pineapple, sliced, canned Cherries, maraschino...	13 lb 8 oz 1 lb.....	2-No. 10 cn 1-16 oz jar (54 cherries)	1. Drain pineapple well. Drain cherries; slice in half. Set fruit aside for use in Step 3.
Butter or margarine, melted Sugar, brown, packed..	1 lb 8 oz 3 lb.....	3 cups.... 6 $\frac{1}{2}$ cups	2. Pour 1 $\frac{1}{2}$ cups butter or margarine in each pan. Sprinkle 3 $\frac{1}{4}$ cups brown sugar evenly over butter or margarine. 3. Arrange 54 pineapple slices, in rows 6 by 9, over mixture in each pan. Place 1 cherry half (cut side up) into each pineapple slice. Set aside for use in Step 5.
Yellow cake batter....	11 lb 6 oz	5 $\frac{1}{2}$ qt....	4. Prepare $\frac{3}{4}$ recipe Yellow Cake (Recipe No. G-32). 5. Pour about 5 lb 11 oz (2 $\frac{3}{4}$ qt) batter evenly over fruit in each pan. 6. Bake 40 to 45 minutes or until done. 7. Remove cakes from pans while still hot. 8. Cut 6 by 9. Serve fruit side up.

- NOTE:**
1. Pans may be greased and lined with paper to facilitate removal of cake.
 2. If brown sugar is hard, combine sugar, butter or margarine, and 1 cup fruit juice; melt at low heat. Divide mixture evenly between pans; proceed with Step 3.
 3. In Step 6, if convection oven is used, bake at 325°F. 25 to 30 minutes or until done, on low fan, open vent.
 4. Other pan sizes may be used. See Recipe No. G-G-4.

VARIATIONS

1. **PINEAPPLE UPSIDE DOWN CAKE (CAKE MIX):** Follow Steps 1 through 3. In Step 4, prepare 7 lb 8 oz (1½-No. 10 cn) Yellow Cake Mix according to instructions on container. See Recipe No. G-G-3, Guidelines for Using Cake Mixes, for more detailed instructions. Follow Steps 5 through 8.
2. **FRUIT COCKTAIL UPSIDE DOWN CAKE (CAKE MIX):** Omit Step 1. Use 10 lb 2 oz (1½-No. 10 cn) canned fruit cocktail. Drain fruit cocktail well. Set aside for use in Step 3. Follow Step 2. In Step 3, omit sliced pineapple and cherries; spread 1½ qt fruit cocktail evenly over mixture in each pan. Set aside for use in Step 5. Omit Step 4. Prepare 7 lb 8 oz (1½-No. 10 cn) Yellow Cake Mix according to instructions on container. See Recipe No. G-G-3, Guidelines for Using Cake Mixes, for more detailed instructions. Follow Steps 5 through 8.
3. **FRUIT COCKTAIL UPSIDE DOWN CAKE:** Omit Step 1. Use 10 lb 2 oz (1½-No. 10 cn) canned fruit cocktail. Drain fruit cocktail well. Set aside for use in Step 3. Follow Step 2. In Step 3, omit sliced pineapple and cherries; spread 1½ qt fruit cocktail evenly over mixture in each pan. Set aside for use in Step 5. Follow Steps 4 through 8.

G. DESSERTS (CAKES AND FROSTINGS) No. 30

WHITE CAKE

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1 Piece	
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 350°F. Oven	
PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
26.07	Flour, wheat, general purpose, sifted	4 lb. . . .	1 gal.	1. Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
26.07	Sugar, granulated	4 lb. . . .	2 1/4 qt.	
.61	Salt.	1 1/2 oz. .	2 1/3 tbsp	
1.63	Baking powder. . . .	4 oz. . . .	9 tbsp.	
2.44	Milk, nonfat, dry	6 oz. . . .	1 1/3 cups	
9.78	Shortening.	1 lb 8 oz	3 1/3 cups	2. Add shortening and water to dry ingredients. Beat at low speed 1 minute or until blended; continue beating at medium speed 2 minutes. Scrape down bowl.
14.66	Water.	2 lb 4 oz	4 1/4 cups	
14.66	Egg whites.	2 lb 4 oz	4 1/2 cups (36 whites)	3. Combine egg whites, water and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
3.26	Water.	8 oz. . . .	1 cup.	
.82	Vanilla.	2 oz. . . .	1/4 cup.	
100.00		15 lb 15 1/2 oz			
					4. Pour 7 lb 6 oz (1 gal) batter into each greased and floured pan. 5. Bake 35 to 45 minutes or until done. 6. Cool; frost if desired. Cut 6 by 9.

- NOTE:**
1. Other pan sizes may be used. See Recipe No. G-G-4.
 2. In Step 3, 2 lb 4 oz thawed frozen egg whites may be used.
 3. In Step 5, if convection oven is used, bake at 300°F., 25 to 35 minutes or until done on low fan, open vent.

VARIATIONS

1. **WHITE CAKE (WHITE CAKE MIX):** Omit Steps 1 through 3. In Step 4, use 10 lb (2-No. 10 cn) White Cake Mix. Mix according to instructions on container. Pour 7 lb 4 oz ($3\frac{3}{4}$ qt) batter into each greased and floured pan. In Step 5, bake 40 to 50 minutes or follow Note 3. Follow Step 6.
2. **LEMON-FILLED CAKE (WHITE CAKE MIX):** Omit Steps 1 through 3. In Step 4, use 10 lb (2-No. 10 cn) White Cake Mix. Mix according to instructions on container. Pour 7 lb 4 oz ($3\frac{3}{4}$ qt) batter into each greased and floured pan. In Step 5, bake 40 to 50 minutes or follow Note 3. Spread 5 lb ($\frac{2}{3}$ -No. 10 cn) prepared lemon pie filling over 1 cooled sheet cake. Place second sheet cake on top of filling. Prepare 1 recipe Coconut Butter Cream Frosting (Recipe No. G-22-3). Spread frosting on top and sides of filled sheet cake. In Step 6, cut 5 by 20.
3. **RASPBERRY-FILLED CAKE (WHITE CAKE MIX):** Omit Steps 1 through 3. In Step 4, use 10 lb (2-No. 10 cn) White Cake Mix. Mix according to instructions on container. Pour 7 lb 4 oz ($3\frac{3}{4}$ qt) batter into each greased and floured pan. In Step 5, bake 40 to 50 minutes or follow Note 3. Use 4 lb 2 oz ($1\frac{1}{2}$ qt-- $\frac{1}{2}$ -No. 10 cn) raspberry bakery filling. Spread filling over 1 cooled sheet cake. Place second sheet cake on top of filling. Prepare $1\frac{1}{5}$ recipes ($1\frac{1}{2}$ gal) Whipped Topping (Recipe No. K-2). Spread topping on top and sides of filled cake. In Step 6, cut 5 by 20.
4. **STRAWBERRY-FILLED CAKE (WHITE CAKE MIX):** Omit Steps 1 through 3. In Step 4, use 10 lb (2-No. 10 cn) White Cake Mix. Mix according to instructions on container. Pour 7 lb 4 oz ($3\frac{3}{4}$ qt) batter into each greased and floured pan. In Step 5, bake 40 to 50 minutes or follow Note 3. Use 4 lb ($5\frac{1}{3}$ cups) strawberry jam. Spread jam over 1 cooled sheet cake. Place second sheet cake on top of jam. Prepare $1\frac{1}{5}$ recipes ($1\frac{1}{2}$ gal) Whipped Topping (Recipe No. K-2). Spread topping on top and sides of filled cake. In Step 6, cut 5 by 20.

COCONUT PECAN FROSTING

YIELD: 3 Quarts (1½ Quarts Per Sheet Cake)				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry...	12 oz.	2¾ cups	1. Reconstitute milk.
Water, warm.	3¾ cups	
Butter or margarine	1 lb 4 oz..	2½ cups	2. Add butter, eggs and sugar to milk; blend well. 3. Cook mixture at low heat stirring constantly about 15 minutes until thickened and just begins to bubble around edge. Remove from heat.
Eggs, whole, slightly beaten	8 oz.	1 cup (5 eggs)	
Egg yolks, slightly beaten	5 oz.	2/3 cup (8 egg yolks)	
Sugar, granulated..	1 lb 12 oz	1 qt.	
Vanilla.	1⅓ tbsp..	4. Add vanilla, nuts and coconut. Stir to mix thoroughly. 5. Chill thoroughly (about 1 hour) before spreading on cooled cakes.
Pecans, chopped...	1 lb.	1 qt.	
Coconut, prepared, sweetened, flaked	1 lb 3 oz	1½ qt.	

- NOTE: 1. Frosting may be spread on German Chocolate Cake or Pound Cake.
2. Once cakes are frosted, refrigerate until ready to serve.

YELLOW CAKE

G. DESSERTS (CAKES AND FROSTINGS) No. 32(1)



REVISION

YELLOW CAKE

YIELD: 100 Portions (2 Pans)

EACH PORTION: 1 Piece

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 375°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
25.76	Flour, wheat, sifted, general purpose	4 lb. . . .	1 gal.	1. Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
25.76	Sugar, granulated	4 lb. . . .	2 $\frac{1}{4}$ qt.	
.60	Salt.	1 $\frac{1}{2}$ oz	2 $\frac{1}{3}$ tbsp	
1.20	Baking powder. . .	3 oz. . . .	6 $\frac{2}{3}$ tbsp	
2.41	Milk, nonfat, dry	6 oz. . . .	1 $\frac{1}{4}$ cups	
9.66	Shortening.	1 lb 8 oz	3 $\frac{1}{3}$ cups	2. Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
14.49	Water.	2 lb 4 oz	4 $\frac{1}{2}$ cups	
14.49	Eggs, whole.	2 lb 4 oz	4 $\frac{1}{4}$ cups (22 eggs)	3. Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed about 2 minutes. Scrape down bowl. Beat at medium speed 3 minutes. 4. Pour about 7 lb 10 oz (3 $\frac{1}{2}$ qt) batter into each greased and floured pan. 5. Bake 25 to 30 minutes or until done. 6. Cool; frost if desired. Cut 6 by 9.
4.83	Water.	12 oz. . .	1 $\frac{1}{2}$ cups	
.80	Vanilla.	2 oz. . . .	$\frac{1}{4}$ cup.	
100.00		15 lb 8 $\frac{1}{2}$ oz			

- NOTE:
1. Dehydrated egg mix may be used for whole eggs. In Step 1, sift 11 oz ($2\frac{3}{4}$ cups) canned dehydrated egg mix with dry ingredients. See Recipe No. A-8. In Step 2, increase water to 2 lb 8 oz ($1\frac{1}{4}$ qt).
 2. In Step 5, if convection oven is used, bake at 325°F. 30 minutes or until done, on low fan, open vent.
 3. Other pan sizes may be used. See Recipe No. G-G-4.

VARIATIONS

1. BANANA-FILLED LAYER CAKE: Follow Steps 1 through 5. In Step 6, prepare Butter Cream Frosting (Recipe No. G-22). Spread over 1 sheet cake. Thinly slice 2 lb 9 oz bananas A. P. (6 medium bananas— $6\frac{2}{3}$ cups); spread over frosting. Top with second sheet cake; spread remaining frosting evenly over sides and top of cake. Cut 4 by 25. (NOTE: In Step 6, other frostings may be used.)
2. BOSTON CREAM PIE: Follow Steps 1 through 3. In Step 4, grease and flour 12-9-inch layer pans or 12-9-inch pie pans. Pour 1 lb 4 oz ($2\frac{1}{3}$ cups) batter into each pan. In Step 5, bake 20 to 25 minutes or until done. In Step 6, split cooled cakes. Prepare $\frac{1}{3}$ recipe Vanilla Pudding (Recipe No. J-14); spread 1 cup filling over bottom half of each cake. Top with other half of cake. Prepare 2 recipes Chocolate Glaze Frosting (Recipe No. G-24); spread $\frac{1}{3}$ cup over each cake, or use 12 oz ($2\frac{1}{2}$ cups) powdered sugar; sprinkle $3\frac{1}{3}$ tbsps over each cake. Cut 8 wedges per pie.
3. MARBLE CAKE: Follow Steps 1 through 3 using half quantity for ingredients. Prepare $\frac{1}{2}$ recipe Devil's Food Cake (Recipe Nos. G-12 or G-12-1). In Step 4, pan alternating light and dark batters (3 lb 8 oz—2 qt each). With knife, cut carefully through batter zig-zagging to give marble effect. Follow Steps 5 and 6.

(CONTINUED)

YELLOW CAKE

4. **COCONUT CAKE:** Follow Steps 1 through 5. Combine 12 oz ($1\frac{1}{2}$ cups) melted butter or margarine, 1 lb 4 oz ($2\frac{2}{3}$ cups) packed brown sugar, $1\frac{3}{4}$ oz (6 tbsp) nonfat dry milk, 1 lb 8 oz (2 qt) flaked, prepared, sweetened coconut, and $\frac{7}{8}$ cup water. In Step 5, when cake is done, immediately spread about 1 qt coconut mixture over each cake. Increase oven temperature to 400°F.; return cakes to oven about 7 minutes or until coconut peaks are lightly browned. In Step 6, omit frosting.
5. **COTTAGE PUDDING:** Follow Steps 1 through 5. In Step 6, omit frosting. Top each portion with pudding, sauce, or fruit, e.g., 3 tbsp Lemon Sauce ($\frac{3}{4}$ Recipe No. K-9), $\frac{1}{4}$ cup Vanilla Sauce (Recipe No. K-8), or 4 oz ($\frac{1}{2}$ cup) drained fruit. (NOTE: In Step 6, other sauces may be used.)
6. **DUTCH APPLE CAKE:** Follow Steps 1 through 3. In Step 4, using $1\frac{1}{2}$ gal apple slices (6 lb fresh apples A.P.), or 13 lb 8 oz (2-No. 10 cn) canned apple slices, arrange 3 qt apple slices in rows evenly over batter in each pan so that edge of each slice is visible. Combine 7 oz (1 cup) granulated sugar with 2 tsp ground cinnamon; sprinkle $3\frac{1}{2}$ oz ($\frac{1}{2}$ cup) over apple slices in each pan. Follow Step 5. In Step 6, omit frosting; top each portion with $\frac{1}{4}$ cup Vanilla Sauce (Recipe No. K-8). (NOTE: In Step 6, other sauces may be used.)
7. **FILLED CAKE (WASHINGTON PIE):** Follow Steps 1 through 3. In Step 4, grease and flour 12-9 inch layer pans or 12-9 inch pie pans. Pour 1 lb 4 oz ($2\frac{3}{4}$ cups) batter into each pan. In Step 5, bake 20 to 25 minutes or until done. In Step 6, split cooled cakes. Omit frosting; use 6 lb ($2\frac{1}{4}$ qt) jam or jelly; spread $\frac{3}{4}$ cup jam or jelly over bottom half of each cake. Top with other half of cake. Use 12 oz ($2\frac{1}{2}$ cups) powdered sugar; sprinkle about $3\frac{1}{3}$ tbsp over each cake.

G. DESSERTS (CAKES AND FROSTINGS) No. 33(1)

JELLY ROLL

YIELD: 100 Portions (4 Pans)

EACH PORTION: 1 Slice

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 375°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
27.59	Flour, wheat, general purpose, sifted	2 lb 12 oz	2 ³ / ₄ qt.	1. Sift together flour, baking powder, and salt. Set aside for use in Step 4.
.63	Baking powder.	1 oz.	2 ¹ / ₃ tbsp	
.31	Salt.	1/2 oz.	2 ¹ / ₃ tsp	
30.09	Eggs, whole, beaten (room temperature)	3 lb.	5 ² / ₃ cups (30 eggs)	2. Combine eggs and sugar in mixer bowl. Using whip, beat at high speed 10 minutes or until mixture is light and fluffy, lemon colored, and thick enough to hold a crease.
30.09	Sugar, granulated. .	3 lb.	6 ³ / ₄ cups	
10.03	Water, warm (100°F.)	1 lb.	2 cups.	3. Combine water and vanilla; add slowly to egg mixture while beating at low speed; beat at low speed. DO NOT OVERMIX.
1.26	Vanilla.	2 oz.	1/4 cup.	
100.00		9 lb 15 ¹ / ₂ oz			

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
					<p>4. Add dry ingredients gradually to egg mixture while beating at low speed; beat only until ingredients are blended.</p> <p>5. Pour about 2 lb 8 oz ($2\frac{1}{4}$ qt) batter into each lightly greased, paper-lined pan.</p> <p>6. Cakes should be put into oven at 5 minute intervals to allow time to roll each cake while hot. Bake 9 to 10 minutes or until done.</p>
.....	Sugar, powdered, sifted	12 oz.	3 cups.	<p>7. Prepare work table for rolling jelly roll while cake is baking. Place 4 sheets of paper, slightly larger than sheet pan, horizontally on work table; sprinkle generously with powdered sugar.</p>

(CONTINUED)

JELLY ROLL

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.....	Jelly.....	7 lb 7 $\frac{1}{2}$ oz	3 qt....	<p>8. Turn baked cake upside down immediately onto paper covered with powdered sugar. Remove paper liner and pan as quickly as possible. Be careful not to tear cake. Spread 3 cups jelly evenly on each cake.</p> <p>9. While cake is still hot, roll tightly, using paper to assist in shaping and molding an even roll. Cool.</p> <p>10. When ready to serve, remove paper; sprinkle with powdered sugar. Cut 25 slices (about 1 inch thick) per roll.</p>

YELLOW CUPCAKES

YIELD: 100 Portions (9 Pans)				EACH PORTION: 1 Cupcake
PAN SIZE: 12 Cup Muffin Pan				TEMPERATURE: 375°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cake Mix, Yellow.. Water.....	10 lb.. 4 lb 12 oz	2-5 lb bg.. 9½ cups..	1. Prepare mix according to instructions on container. 2. Fill each well-greased muffin cup 2/3 full (1-No.16 scoop). 3. Bake 25 to 30 minutes or until done. 4. Cool; frost or dust with powdered sugar if desired.

NOTE: 1. In Step 3, if convection oven is used, bake at 325°F. 20 to 25 minutes with fan turned off first five minutes or until done on low fan, open vent.

VARIATIONS

1. **CHOCOLATE CUPCAKES:** In Step 1, use 10 lb (2-5 lb bg) Devil's Food Cake Mix. Follow Steps 2 through 4.
2. **SPICE CAKE CUPCAKES:** In Step 1, add 1 oz ($\frac{1}{4}$ cup) ground cinnamon, $\frac{1}{2}$ oz (2 tbsp) ground cloves and $\frac{1}{4}$ oz (1 tbsp) ground allspice. Follow Steps 2 through 4.
3. **GINGERBREAD CUPCAKES:** In Step 1, use 10 lb (2-5 lb bg) Gingerbread Mix. Follow Steps 2 through 4.
4. **VANILLA CUPCAKES:** In Step 1, use 10 lb (2-5 lb bg) White Cake Mix. Follow Steps 2 through 4.

CHOCO-LITE CAKE**Yield** 108 Portions**Pan Size** 18 x 26 inch sheet

(2) Pans 350° F.

Each Portion 1 PIECE

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
227 cal	49 g	5 g	2 g	8 %	2 mg	201 mg	1 g	89 mg

Ingredients**Weight****Measure****Issue**

APPLESAUCE, CANNED

3 lb

5 1/2 cup

EGG WHITES, FROZEN THAWED

2 7/8 lb

5 1/2 cup

YOGURT, FAT FREE

1 5/8 oz

3 cup

WATER

12 oz

1 1/2 cup

CHOCOLATE, COOKING, UNSWEETENED MELTED

8 oz

1 1/4 cup

VANILLA, EXTRACT

1 oz

2 tbs

SUGAR, GRANULATED

4 5/8 lb

10 1/2 cup

FLOUR, WHEAT, GENERAL PURPOSE SIFTED

3 1/4 lb

3 1/4 qt

COCOA

12 1/8 oz

1 qt

CORNSTARCH

9 oz

2 cup

MILK, NONFAT, DRY

7 oz

1 2/3 cup

BAKING POWDER 16 OZ CAN

2 3/8 oz

1/3 cup

CINNAMON, GROUND

1 oz

1/4 cup

Ingredients

	Weight	Measure	Issue
SALT	5/8 oz	1 tbsp	
BAKING SODA	5/8 oz	1 1/3 tbsp	
NONSTICK COOKING SPRAY	3/8 oz		
SYRUP, CORN, LIGHT	8 5/8 oz	3/4 cup	
WATER	6 oz	3/4 cup	
SUGAR, POWDERED SIFTED	1 1/8 oz	4 1/2 cup	
COCOA	3 oz	1 cup	

Methods

- 1 CCP: Thaw egg whites under constant refrigeration at 41° F. or lower. Place applesauce, egg whites, yogurt, water, melted chocolate and vanilla in mixer bowl. Mix at low speed 1 minute to blend. Mix at high speed 1 minute.
- 2 Sift together sugar, flour, cocoa, cornstarch, milk, baking powder, cinnamon, salt and baking soda.
- 3 Add dry ingredients to mixer bowl. Mix at low speed 2 minutes. Scrape down bowl. Mix at medium speed 2 minutes or until batter is smooth.
- 4 Lightly spray pans with non-stick cooking spray. Pour 9 lb 4 oz (about 1 gal) batter into each pan.
- 5 Bake 30 to 35 minutes or until done.

Methods

- 6 Place syrup and water in mixer bowl. Using a wire whip, mix at low speed 1 minute.
- 7 Sift sugar and cocoa together.
- 8 Add to syrup and water mixture. Mix at low speed 1 minute; scrape bowl. Mix at high speed 2 minutes.
- 9 Spread 1 lb (1 1/2 cups) chocolate glaze over each warm cake. Cool. Cut 6 x 9.

Notes

- 1 In Step 5, if convection oven is used, bake at 325° F. 20 to 25 minutes or until done on low fan, open vent.

LITE CHEESE CAKE**Yield** 108 Portions**Pan Size** 18 x 26 inch Sheet

(2) Pans 350° F.

Each Portion 1 Piece

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
214 cal	33 g	9 g	5 g	22 %	8 mg	388 mg	0 g	143 mg

Ingredients

	Weight	Measure	Issue
MARGARINE OR BUTTER, MELTED	1 1/4 lb	2 1/2 cup	
CRACKER, GRAHAM, LOW FAT GROUND	3 lb	3 qt	
SUGAR, GRANULATED	12 1/3 oz	1 3/4 cup	
CHEESE, CREAM, FAT FREE SOFTENED	10 lb	1 1/4 gal	
SUGAR, GRANULATED	3 lb	6 3/4 cup	
FLOUR, WHEAT, GENERAL PURPOSE SIFTED	4 oz	7/8 cup	
MILK, NONFAT, DRY	1 5/8 oz	5 2/3 tbsps	
SALT	1/4 oz	1/2 tsp	
EGG WHITES, FROZEN PASTEURIZED, THAWED, SLIGHTLY BEATEN	2 2/3 lb	1 1/4 qt	
WATER	12 oz	1 1/2 cup	
JUICE, ORANGE, FRESH	2 1/4 oz	1/4 cup	2 ea
JUICE, LEMON, FRESH	2 1/8 oz	1/4 cup	2 ea

Ingredients

	Weight	Measure	Issue
VANILLA, EXTRACT	1 oz	1 2/3 tbsp	
ORANGE RIND, GRATED GRATED	2/3 oz	1 2/3 tbsp	
LEMON RIND, GRATED	1/4 oz	1 1/3 tbsp	

Methods

- 1 Combine margarine or butter, crumbs, and sugar in mixer bowl. Blend thoroughly at low speed, about 1 minute.
- 2 Press about 2 lb 8 oz (2 1/4 qt) crumb mixture firmly into bottom of each pan. Bake crust 5 minutes. Cool; set aside for use in Step 8.
- 3 Place cream cheese in mixer bowl. Whip at high speed until fluffy, about 3 minutes.
- 4 Combine sugar, flour, milk, and salt. Mix well.
- 5 Add to cream cheese; whip at medium speed until blended, about 2 minutes; scrape down bowl; whip at high speed until smooth, about 1 minute.
- 6 CCP: Thaw egg whites under constant refrigeration at 41° F. or lower. Add egg whites gradually while mixing at low speed 1 minute. Scrape down bowl. Whip at high speed until smooth, about 1 minute.

Methods

- 7 Combine water, orange and lemon juices, vanilla, orange and lemon rinds; add to cheese mixture. Whip at medium speed until well blended, about 2 minutes.
- 8 Pour 8 lb 6 oz (about 1 1/4 gal) cheese filling evenly over crust in each pan. Spread evenly.
- 9 Bake 55 to 60 minutes or until firm and lightly browned.
- 10 CCP: Refrigerate product at 41° F. or lower. Cut 6 x 9.

Notes

- 1 In Step 2, if convection oven is used, bake at 325° F. 3 minutes on low fan, open vent. In Step 9, bake at 325° F. 25 to 30 minutes on low fan, open vent or until filling is firm and lightly browned.
- 2 In Step 10, 8 lb 12 oz (3 3/4 qt-1 1/4 No. 10 Cn) prepared Cherry Pie Filling or prepared Blueberry Pie Filling or 9 lb 6 oz (3 3/4 qt) 1 Recipe Strawberry Glaze topping (Recipe No. K00700) may be used. Spread 4 lb 6 oz (7 1/2 cups) pie filling or 4 lb 11 oz (7 1/2 cups) glaze topping over each chilled cake.
- 3 In Step 1, grind graham crackers or crush on board with rolling pin.
- 4 In Step 7, 11 oz. Oranges A. P. (2 oranges) will yield 2 1/4 oz (1/4 cup) juice and 1 2/3 tbsp rind. 8 oz. Lemons A. P. (2 lemons) will yield 2 1/8 oz (1/4 cup) juice and 1 1/3 tbsp rind.